EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY®

FEB 2015
#94
FREE

Ideas to Sweeten Your Valentine

Evolution of Japanese Confectionery

Back to Basics— Simple Organic Life

www.chopsticksny.com

Motsunabe

Motsunabe is a hot pot originating in Hakata (Fukuoka) which uses the small intestine of a cow as its main ingredients. Today, it is cherished all across Japan for being a hearty and economical meal that also makes a great companion for sake. The soup is loaded with collagen and savory flavor of motsu spreading in your mouth with every chewy bite.

Hakata Motsunabe Hot Pot

Hakata Dontaku Pork Belly Hot Pot

Kimchi Hot Pot

博多もつ鍋

Hakata Hot Pot
58 Saint Marks Place
btw1st & 2nd Aves
Next to Sushi Lounge
212-598-1188
www.hakatahotpot nyc
OPEN 7 DAYS 3:00-11:30pm

CHOPSTICKS NY CONTENTS

[Feb 2015, #94]

FEATURES

07 Ideas to Sweeten Your Valentine

Whether you will spend precious time with friends or enjoy a romantic dinner exchanging gifts with a loved one, a Japanese essence is always a great addition to your Valentine's Day plans. Here we introduce romantic drinks, lovely desserts and sweets that will show your warm heart to your loved ones

13 **KAWAII in New York**
Introducing the Cutest Jewelry

14 Shop Guide

16 Back to Basics: The Simple Organic Life

SPECIAL FEATURE

02 **THE EVOLUTION OF JAPANESE SWEETS**

From traditional *daifuku* to meticulously made, tiny cream puffs to chocolate treats—the variety is amazingly wide. Here we look at the history of Japanese sweets and how they have evolved. Find out why Japan has such a rich confectionery culture, and how it was established

WHAT'S NEW

04 SHOP **Sharing the Treasures of Niigata Prefecture with New York**
DRINK **New Additions to NYC's Casual Cup Sake Scene**
SHOP **PURIBOOTH: Giving Purikura a New Face**
SHOP **Contemporary Shades of Traditional Craftsmanship. Nalata Nalata**

TRAVEL

44 **Plums: The Beginning of Spring in Japan**

Japan is fortunate to enjoy the sensitive, soft pink color of cherry blossoms at the beginning of spring, but there is other foliage that announces the overture of the progressing warm season before cherry blossoms. Between mid-February and early-March, people flock to see small plum flowers blossoming.

FOOD

18 Test Kitchen
20 Grocery Guide
23 Sake Story: The KURAMOTO
24 Japanese Restaurant Review
26 Japanese Restaurant Guide
39 Asian Restaurant Guide

LIFESTYLE

15 Product Review
46 Beauty Interview
47 Beauty Guide
49 Focus: Beauty
50 Health Guide
52 School Guide

EVENT
ENTERTAINMENT
LEISURE

54 Exhibition
54 Performance
54 Lecture/Forum/Film/Festival
55 Event
55 Happenings

Cover
Ponto Ponta
www.as-amid.com
The theme on the cover of this months issue is "St. Valentine's Day". To find out more about it, check out the featured section from page 7

President / Publisher
Hitoshi Onishi

Editor in Chief
Noriko Kimura

Writers
Non Akashi
Melissa Ferrier
Stacy Smith
Julia Szabo
Kate Williamson

Proofreader
Susan F. Spain

Art Director
Atsushi Hayashi

Sales Manager
Noriyuki Shimizu

Sales Representative
Akiko Murakami
Keisuke Shimizu
Hitomi Shibata

Intern
Risa Akita

Member TPNY LLC
Tetsuji Shintani

Published by Trend Pot NY LLC
40 Exchange Pl #1902
New York, NY 10005
TEL. 212-431-9970
FAX. 212-431-9960
www.chopsticksny.com
For Advertising Info
TEL. 212-431-9970
E-mail: adsales@chopsticksny.com

©2015 by Trend Pot NY, LLC. All rights reserved. Reproduction without permission is strictly prohibited. Trend Pot NY LLC is not responsible for any damage due to the contents made available through CHOPSTICKS NY

Presented by The No.1 Japanese free paper in NY, NY Japan

The Evolution of Japanese Sweets

If you go to a Japanese grocery store, you will find aisles of countless sweets and snacks that will make you want to sample everything. From traditional daifuku (mochi filled with red bean paste) to meticulously made, tiny cream puffs to chocolate treats, the variety is amazingly wide. Why does Japan have such a rich confectionery culture, and how was it established? To find out, let's look at the history of Japanese sweets and how they have evolved.

The First Mochi: Over 1,000 Years Ago

While Japanese people enjoyed fresh fruit and nuts in ancient times, according to tenth-century documents, the oldest processed snacks in Japan were preserved foods: dried or ground nuts and dried fruit. Then people started making dough from ground grains, forming it into a ball shape, and heating it. This is believed to be the earliest form of mochi (glutinous rice cakes).

Chinese Imports in the 17th Century

Japan started sending bureaucrats to China to study its advanced governing system and culture as early as the seventh century. When these elite expatriates returned to Japan, they brought with them Chinese-style snacks called karagashi, which were mostly used as offerings at shrines and temples. Karagashi were basically fried dough snacks in various shapes. Commoners were not able to enjoy this snack, but this ancient method is used to make some popular sweets that are still enjoyed today. One of these is karinto, finger-shaped, fried snacks coated with sugar or honey.

Sugar is one of the most important food products the bureaucrats brought back with them to Japan. Until then, Japanese people used other sweetening agents, but the introduction of sugar had a huge impact on Japanese food culture.

The Development of the Tea Ceremony and Its Influence on Sweets

The development of tea culture in Japan is an important milestone in Japan's confectionery history that we cannot ignore. As the returning Japanese expats introduced Chinese snacks, they also brought tea with them. But Japanese developed their own tea culture, and the habit of drinking tea among nobles gradually spread during the thirteenth century. By the fourteenth century, chanoyu (the Japanese tea ceremony) had become popular in high society. A tea ceremony in those days was accompanied by snacks called tenshin, one of which was a soup dish with red beans and barley. This soup is considered to be the origin of yokan (a bar of jelly made from adzuki beans), and from the late eighteenth to the early nineteenth centuries, the dish evolved into today's neri yokan.

Today, beautiful sweets are served during a tea ceremony. Each tea ceremony has a theme, and the sweets should reflect that theme. For example, if the theme of the tea ceremony is moon watching, the teahouse interior is adorned with moon-themed flowers and art, and the sweets served there should also evoke the moon. The seasonal appropriateness and conceptual importance of one small, meticulously created sweet is carefully considered in order to maximize the enjoyment of

The bitter matcha used in a tea ceremony is paired with custom-made sweets. They are as elegant as the ceremony itself.

Kasutera was brought to Japan by Portuguese missionaries.

Dorayaki is a pancake sandwich filled with red bean paste. The name comes from the resemblance of its shape to a dora (gong). Popular anime character Doraemon loves these sweets.

one's guests. Although of utmost importance in a tea ceremony, this correlation to the seasons runs throughout Japanese sweets, both high-end and casual.

New Flavors from Portugal and Spain in the Sixteenth Century

During the sixteenth century, Jesuit missionaries arrived in Japan, bringing with them many groundbreaking products and ideas. Firearms were the most influential—changing society—but new foods, drinks, and cooking methods also had big effects on Japanese culture. Sweets such as castella (a type of sponge cake), bolo (a ball-shaped sponge cake), biscuits, and confeito (a type of sugar candy) from Portugal and Spain were well received in Japan, and today they still are enjoyed under the names of kasutera, boro, bisuketto, and konpeito, respectively.

The Spread of Casual Sweets for Everyone in the Edo Period

Although by the sixteenth century there were already many types of sweets available in Japan, they were luxuries enjoyed only by aristocrats, high-ranking samurai, and rich people. It was not until the Edo period (1603–1868) that sweets became available to regular people. During this time, popular culture blossomed as a result of both the peaceful society (no wars) as well as the government's policy of national seclusion. Edo society was the perfect environment in which to develop a distinct culture. Some examples of Edo sweets include daifuku (mochi stuffed with red bean paste), kushi dango (skewered mochi balls in a sweet glaze), oshiruko (red bean soup topped with dango), sakura mochi (cherry blossom–flavored mochi rolled around red bean paste and wrapped in a cherry blossom leaf), and manju (a steamed bun stuffed with red bean paste). The neri yokan mentioned previously was a bit expensive because it required kanten (agar, a gelatinous substance derived from algae), which was not cheap at the time.

The Arrival of Western Food Culture in the late 19th Century

Another huge change came at the end of the Edo period as Japan abandoned its policy of national seclusion. New, innovative things flooded into the country, and for the food industry, the introduction of the baking oven was revolutionary. Thanks to this, new sweets were invented by adapting Western techniques to the Japanese palate. These sweets included kasutera manju (sponge cake stuffed with red bean paste) and anpan (bread stuffed with red bean paste). This era was also when vanilla ice cream arrived in Japan.

Modern Sweets and Snacks for Everyday Life

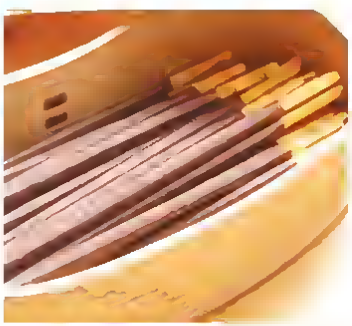
After these new types of sweets and cooking methods spread throughout Japan in the late nineteenth to early twentieth centuries, the mass production of sweets began. Confectionery giants such as Morinaga & Co., Ltd. (1899), Fujiya Co., Ltd. (1910), Meiji Seika Kaisha, Ltd. (1916), and Ezaki Glico Co., Ltd. (1919) were all established during this time. This spurred the creation of new styles of sweets and helped them spread throughout Japan.

After World War II, the large confectionery companies, Lotte Co., Ltd. (1948) and Calbee Inc. (1949) were established and contributed to popularizing the sweets and snack culture in Japan. In order to gain a share of the competitive market, companies released creative products, resulting in today's sweets and snack paradise in grocery stores.

Some notable inventions include Glico's Pocky and mochi ice cream by Lotte. The former was released in 1966 after years of development to make a sweet snack that could be eaten while walking. In 1981, Lotte introduced the first ice cream–filled mochi, Yukimi Daifuku (meaning "snow-viewing daifuku mochi"). Developed to spur ice cream sales during winter, Yukimi Daifuku features rich flavors rather than the refreshing and thirst-quenching types of summer ice cream. Yukimi Daifuku are a little over two inches in diameter, but similar products developed by other manufacturers have evolved into smaller, bite-sized mochi ice cream.

Confectionery Trends in the 21st Century

When you see the confectionery universe in Japanese grocery stores, you might think that the Japanese sweets market has reached its saturation point, but it's far from it! Every year, new sweets are introduced and get great attention. Examples from the past ten years include salty sweets, black sweets (black-colored sweets made with black sesame, dark chocolate, and even charcoal), sweets with a short shelf life (usually one day), and limited-edition sweets and flavors. Japanese people will wait in long lines to try these limited editions and appreciate rare flavors. The evolution of Japanese sweets does not seem to be nearing an end.



Pocky was released in 1966. This skinny stick of cracker coated with chocolate is a Japanese interpretation of Western sweets. Easy to break yet fun to eat, it reflects a delicate Japanese sensibility.

Made by frying bread like dough and coated with sugar or honey, *karinto* are believed to be inspired by Chinese sweets. This traditional snack has been enjoyed for centuries.

Limited-edition flavors are a key selling point of many modern Japanese sweets.

Mochi ice cream is a perfect example of East meets West. Ice cream, a Western invention, is surrounded by classic Japanese mochi. This cold treat was invented and became popular in Japan in the early 80s. The first of its kind was called Yukimi Daifuku, meaning "snow-watching daifuku."

All Things New from Stores, Products to Events

SHOP

Sharing the Treasures of Niigata Prefecture with New York

The start of 2015 brought with it a great addition to the city's Japanese cultural scene. A new satellite shop called NIIGATA in New York is devoted to offerings from this northern prefecture. In accordance with the opening of the shop, Niigata's Vice Governor, Kunio Mori paid a visit to New York and shared his sentiment regarding the appeal of his prefecture. "Like New York, Niigata is cold and get lots of snow which creates a climate conducive to producing excellent fruit, vegetables and rice. Of course this means we also have delicious sake, and this shop has almost 100 varieties. I hope New Yorkers will try our products and become fans!"

Located next to the Midtown institution, Shinbashi Restaurant, the shop is cozy but well stocked. Here you can find everything from food and drink to metal products and handicrafts. For those who aren't familiar with Niigata's culinary culture, you can sample its famous sake and Japanese sweets. The store has also created an original sake cocktail called NIIGATA. One traditional craft standout is Tsuiki Copperware, made in Tsubame which is one of the world's leading manufacturing areas for metal products. There is something for everyone at NIIGATA in New York, so why not stop by to learn about Niigata's local culture?

NIIGATA in New York features a wide array of products from the prefecture, ranging from rice and sake to metal products and handicrafts.

On display you can find Tsuiki Copperware from Gyokusendo, an item that has been designated as an Intangible Cultural Property.

NIIGATA 12 E. 49th St. (bet. Madison & 5th Aves.) | New York, NY 10017

DRINK

New Additions to NYC's Casual Cup Sake Scene

"Cup sake" is growing in popularity in New York today, but it's been loved throughout Japan for half a century under the common name "one cup." This single serving sake bottled in a tumbler style glass with a pull top was originally offered by Ozeki Sake, a time honored sake brewery in the Nada region of Hyogo Prefecture. The Ozeki One Cup Sake plays a central role in New York City's cup sake boom, and the brewery is now introducing two new flavors, Ozeki One Cup Daiginjo and Ozeki One Cup Nigori.

Brewing rice milled up to 50%, the One Cup Daiginjo has a refreshingly fruity aroma with a crisp, dry taste. Its semi-dry, sophisticated flavor can be enjoyed on its own, but it also complements delicate seafood dishes, such a seasonal lobster, oyster and amaebi (sweet shrimp). The One Cup Nigori maximizes the umami from rice, and its creamy rich flavor is balanced with an elegant sweetness and a refreshing aftertaste. Usually the nigori type of sake is enjoyed chilled, but the One Cup Nigori is also good warmed. As its alcohol content is as low as 10%, this sweet nigori goes great with spicy dishes.

These two new flavors in this unique sake drinking style are the perfect accompaniment to a fresh start for 2015.

When Ozeki Sake spawned One Cup Sake 50 years ago, this epoch-making product changed the way Japanese people consume sake. Contained in a single-serving size glass it allows you to enjoy fresh sake taste every time you open the "glass". Ozeki One Cup Daiginjo (left) is recommended to be drunk chilled while Ozeki One Cup Nigori (right) can be enjoyed both chilled and warmed.

Ozeki Sake (U.S.A. Inc.) www.ozekisake.com

SHOP

PURIBOOTH: Giving Purikura a New Face

Anyone who has been to Japan is likely familiar with purikura photo stickers that are widely shared among friends. The booths where purikura ("puri" stands for print and "kura" stands for club) are taken are ubiquitous throughout the country. They first gained popularity in 1995 before the age of digital photography, and the trend continues strong until this day. Purikura have evolved over the last two decades along with changes in technology, and their current incarnation might be unrecognizable to many people. The premise of gathering with others (or alone) to take a picture after choosing the background remains the same, but in addition to decorations and other details you can now add image enhancement techniques that augment skin tone, remove wrinkles, and even alter facial characteristics.

Mars New York, a Japanese goods store located in New Jersey's Mitsuwa Marketplace, saw potential in bringing this fun part of Japanese culture to the Tri-State audience. In their store they have set up a PURIBOOTH, the first photo booth designed specifically for international markets. It boasts the highest-quality camera equipment and image-processing software, but it is differentiated from traditional machines thanks to innovations that reflect ever-changing marketplace trends. One new feature allows users to share images instantly over popular social networks such as Twitter or Facebook. After registering for the PURIFUN service, a cloud-based image database, they can download their images to their smart devices or PCs.

So the next time you tweet or post doesn't seem to do justice to what you are trying to express, why not listen to the old adage of "A Picture is Worth a Thousand Words" and add a purikura?

Take pictures, customize the images by adding effects and drawing, and print them all by yourself. Then you have your personalized portrait stickers!

Mars New York
595 River Rd., (inside Waterside Plaza), Edgewater, NJ 07020
TEL. 201-945-1134 | www.littlejapanusa.com

FURYU CORPORATION www.furyu-usa.com | info@furyu-usa.com
US Distributor Kanematsu USA Inc. | www.kanematsuusa.com | TEL. 732-271-7552

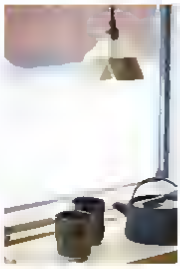
SHOP

Contemporary Shades of Traditional Craftsmanship: Nalata Nalata

Full of natural accents and uniquely crafted items, Nalata Nalata opened its doors back in December of 2014. The founders of this refreshing shop, Stevenson Aung and Angelique Chimielewski, are product designers who have keen eyes for refreshingly simple household items from Japan. Their love of natural materials and timeless home accents creates a Zen environment for shopping. Iron works from Iwate, wood works from Hokkaido, and brass works from Takaoka are just a few product types that can be found upon the custom wood shelves at Nalata Nalata. Every item found in the shop, from pillows to plates, has a simple eloquence that seemingly makes a bold statement.

Where a unique item exists, so does a unique story behind it. Ask Stevenson or Angelique about any item in the store and they can tell you where it was made and who of their acquaintances' in Japan made it. Hearing an item's history can make it feel special and distinctive, making it a great gift choice. Take a cup that you would normally buy at a store for example, factory manufactured out of glass or plastic. Now relmagine that simple household cup into Oak wood. Such an eloquently simple idea, but a completely smooth and thin cup made from a piece of Oak wood requires a keen technique and imagination. Items such as oak cups designed by Oji Masanori and crafted by Takahashi Kougei are what make Nalata Nalata a unique shop full of thoughtful items.

All products are hand-picked by Stevenson and Angelique through direct relationship with craftspeople. Angelique says items that Nalata Nalata aims to share are "Things we can't live without and that we want others to know about."



The spacious setting and naturalistic feel of Nalata Nalata provides for a relaxed shopping environment.

Jicon Chrysanthum Plate Set. A subtle design or a material on any item can make the perfect home accent.

Nalata Nalata
2 Extra Pl. (on 1st St. bet. 1st & 2nd Aves.), New York, NY 10003
TEL. 212-228-1030 | www.nalatanalata.com

JAPAN SQUARE

A website that brings you
Japanese food, crafts and culture.

http://www.japansquare.com/ JAPANSQUARE Search

Fine food and specialty items produced in Japan.
Objects that shine with craftsmanship delivered directly to your door.
With a current lineup of **more than 7,500** food & craft items.

Enter the Caupon code 2845GSW6 and a JPY1,000 discaunt will be applied until Feb.28 [Japan time]

Valentine's Day 2015

Why don't you give a moist Japanese sweet to your darling partner as a token of appreciation and love?

Matcha Tea au Lait

Matcha Baum

Yokan Jelly

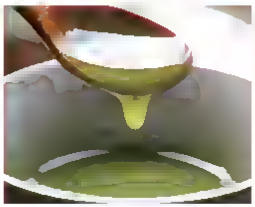
Kudzu Gashi Set

Country Mam
Vanilla & Cocoa

Kintoki Fig
Wine Compote

Langue de Chat

Bottled
Primrose
Candy



KYOTO
Jelly Beans

VISA PayPal

http://www.japansquare.com/ JAPANSQUARE Search

JAPANSQUARE shares information about Japan on its official Facebook page.

* Prices are subject to change according to the currency exchange rate and payment will be made in Japanese yen.

Ideas to Sweeten Your Valentine

Whether you will spend precious time with friends or enjoy a romantic dinner exchanging gifts with a loved one, a Japanese essence is always a great addition to your Valentine's Day plans. Here we introduce romantic drinks, lovely desserts and sweets that will show your warm heart to your loved ones.

KAWAII in New York

Introducing the Cutest Jewelry

Shop Guide

Heart-shape ornaments are provided by Kiteya SoHo (www.kiteya

Ideas to Sweeten Your Valentine

There are many ways to celebrate St. Valentine's Day, but how about an added edge from Japan this year? Romantic drinks, lovely desserts and sweets you can even make at home—here we share ideas that can help you show your warm heart to your loved ones.

Koi Shisou Shochu with Herbal Pink Blush

Shiso leaf is a basil-like, Japanese herb that is now commonly used in Western cuisine. Most of you might think it's green, but purplish red shiso is equally popular in Japan, which turns bright pink when it's used in cooking. Sengetsu Shuzo's **Koi Shisou** (a.k.a. **Love's in the Air**) is a beautiful rice shochu with a natural pink color made by maximizing the features of this herb's flavor and color. Slightly sweet with a touch of fruitiness, it's best enjoyed chilled as is, but you can add ice or cut it with sparkling water if preferred. The package design is super cute as well, adding a lovely mood to your Valentine table.

SENGETSU SHUZO CO., LTD
www.sengetsu.co.jp

Hana Awaka & Hana Fuga: Flowery Fizz for Your Table

Nothing is more perfect than effervescent drinks to amplify Valentine's Day's romantic mood. **Hana Awaka** and **Hana Fuga**, elegant sparkling sakes from centuries-old sake producer Ozeki, are what you should get for this purpose. With only 7% alcohol content and no added sugar, Hana Awaka boasts subtle sweetness and fruitiness all coming from rice. Hana Fuga is a Bellini-like sake cocktail made by blending peach juice with the same sparkling sake base as Hana Awaka. Both are perfect for aperitifs as they are reminiscent of blossoming flowers, but since their sweetness is really modest, they also go well with sweet desserts. There is also a gift package with a set of Hana Awaka and Hana Fuga.

Ozeki Sake (U.S.A.), Inc
www.ozekisake.com

Dreamy Valentine Cocktail at Sake Bar SHiGURE

During the week of Valentine's Day from February 8th to 14th, Sake Bar SHiGURE is offering a special holiday cocktail highlighting strawberry and soymilk. It will add a gentle, lovely and even dreamy touch to your night, rather than spicing it up with cool, sexy drinks. Thanks to its low alcohol content, non-alcohol drinkers can also enjoy this pale pink, spring-ish cocktail.

Sake Bar SHiGURE
277 Church St.
(bet. White & Franklin Sts.)
New York, NY 10013
TEL. 212-965-0200
www.sakebar-shigure.com

Choya Shiso: Versatile Plum & Shiso Liquor

The Choya brand is synonymous with umeshu (Japanese plum liquor), but from the various plum liquors they offer in the U.S., **Choya Shiso** is suggested for Valentine's Day. It is flavored with shiso herb, which gives it a unique aroma and a beautiful pink color. You can drink as is, but it's recommended to warm it. During this cold season, hot Choya Shiso can warm up your Valentine. It can be served as a delicious cocktail base and used for cooking items like jelly and sorbet.

Choya Umeshu USA, Inc
www.choya.com

Raspberry White Chocolate Crunch Mochi Ice Cream

This Valentine's Day give the gift of Mochidoki mochi ice cream to your special Valentine Offering a modern twist to traditional mochi ice cream Mochidoki has crafted a uniquely gourmet flavor collection of mochi ice cream made with only premium natural ingredients In **Raspberry White Chocolate Crunch Mochi Ice Cream** luscious raspberry puree is folded into decadent vanilla ice cream and then enhanced by tiny white chocolate pearls inside that In your mouth it provides the sweet airy snap of your favorite chocolate crunch bar all enveloped by gourmet special raspberry flavored mochi on the outside Pink mochi ice cream is reminiscent of a "pure heart," and Mochidoki will guarantee you a smile or a kiss!

Mochidoki's mochi ice cream line also includes flavors like Salted Caramel, Lychee Colada Matcha Green Tea Chocolate Chip and Mandarin Orange Cream

Mochidoki
www.mochidoki.com

Yoku Moku's Gâteaux Secs Variés

"Japanese-Western" sweets are unique in the way they are made by interpreting the tradition of Western sweets and developing it within a Japanese context Yoku Moku is a major Japanese-Western confectionery brand and it has released a special assortment of delicate sweets to celebrate Valentine's Day **Gâteaux Secs Varies** consists of the different types of cookies of Petit Ombre Blason en Coeur, Coeur de chocolat more and Mocha double chocolat all individually wrapped in cute packages It's exciting just to open them but when you find a cute, heart-shaped cookie inside your heart will be instantly sugar-coated Gâteaux Secs Variés is available until mid-March at J-Sweets an online shop specializing in Japanese confectioneries

J.sweets
www.jsweetsstore.com

Bittersweet Matcha Langue de Chat

Directly from Kyoto, Cha No Ka is a delicate sweet highlighting the fresh aroma and taste of matcha green tea harvested in the Uji-Shirakawa region in Kyoto Created through the collaboration of an expert in tea leaf production a tea appraiser and a master patissier high quality matcha is blended into the langue de chat cookies which are then filled with white chocolate The bitter matcha cookie and sweet filling create an elegant balance Best enjoyed with coffee tea or Champagne Cha No Ka is exclusively sold at Dean & Deluca.

Dean & Deluca
www.deandeluca.com

Matcha Green Tea Chocolate Truffles

Ingredients (makes about 40 truffles)
- ❑ 2 cups (11oz) semi sweet chocolate chips
- ❑ 2 tbsp butter
- ❑ 1/3 cup heavy cream
- ❑ 1 tsp pure vanilla extract
- ❑ 2–3 tbsp matcha powder

Directions:

1 In a pot, bring heavy cream to a simmer
2 Add butter and let it melt
3 Add chocolate chips and turn off heat Mix with whisk and let the chocolate melt completely
4 Add vanilla extract
5 Pour into shallow square or rectangular stainless container
6 Cover with plastic wrap and refrigerate for at least 5 hours
7. Put bottom of container on top of warm towel for a few seconds in order to release the chocolate
9 Flip the container upside down and release the chocolate If it doesn't come out run a knife along each side of container

9. Cut the chocolate with knife into the size you desire (1-inch square is recommended)
10. Using strainer sprinkle matcha power liberally on top of each chocolate square

tip: This melts very easily so keep it refrigerated before serving You can get matcha powder at Japanese grocery or online

Recipe courtesy of Misako Sassa
Website: Japaneseculinarystudionyc.com
Cooking video: nytpage.com

KOI SHISOU
A taste of love from Japanese red basil
Natural colors natural aromas and no preservatives
750ml Alc. 7%
SENGETSU SHUZO CO., Ltd
www.sengetsu.co.jp
Importer & Distributor by New York Mutual Trading Inc.
Kyoto Beverage Co., Inc.
TEL. 201.333.9555 www.nymtc.com

Argentaria ginkgo
Gifts for Valentine's Day
Free gift wrapping
when you purchase a Japanese paper
きてや
KITEYA
464 Broome St, NYC
212.219.7505 www.kiteya.com
Mon-Sat 11am-7pm, Sun 12pm-6pm

maeda-en
おいしい～
Oishii
GREEN TEA
Green Tea Cream
MOCHI ICE CREAM
Green Tea
Maeda-en
Green Tea Ice Cream Series
www.maeda-en.com
Toll Free 1-866-MAEDAEN

COME IN FOR A COMPLIMENTARY TASTING INCLUDING OUR
LIMITED EDITION VALENTINE'S DAY FLAVORS

ROYCE'

HOW JAPAN DOES CHOCOLATE

509 MADISON AVE AT 53RD ST • 32 WEST 40TH ST AT BRYANT PARK • 253 BLEECKER ST IN THE WEST VILLAGE

ROYCECONFECTUSA.COM

roycechocolate

mochidoki
mochi ice cream

A Modern *Twist* to a
Classic Japanese Dessert

Gourmet Creative Flavors
All Natural Ingredients
No Artificial Colors

For inquiries, contact info@mochidoki.com or toll free 844 522 4478
Mention "Chopsticks NY" to receive 10% off your first order

www.mochidoki.com

Valentine Cocktail
From 2/8 (Sun) to 2/14 (Sat)

Special Daily Menu
(Mon~Fri)
Check our facebook
for an updated menu

sake bar SHiGURE
277 CHURCH STREET
(bet white st. & franklin st.)
212-965-0200 Closed Sundays
www.sakebar-shigure.com

金子眼鏡
by KANEKO OPTICAL

HANDCRAFTED IN JAPAN

FACIAL INDEX
NEW YORK
104 Grand St. (@ Mercer St.)
TEL: 646-613-1055
facialindex@gmail.com

Scan for
updated info

Donguri

Winter Kaiseki Course
Available through winter including Valentine's Day

Sukiyaki from main course

■ Omakase $150
(Chef's tasting course)
■ Kaiseki Course $68

Donguri Restaurant
309 East 83rd St. New York, NY 10028
212-737-5656
www.donguriny.com

Happy
Valentine's Day

KAWAII in New York

By Julie Szabo

My Kawaii Valentine

Wondering what to give your beloved on February 14? You've no doubt done flowers and chocolate on Valentine's Days past, and repeating yourself is definitely not kawaii! So it's high time to go for the cutest possible Valentine gift: an item of jewelry. If money is no object, consider splurging on ladylike, classic pearls by Mikimoto [http://www.mikimotoamerica.com/] or punk pearls from the Tasaki [http://www.tasaki.co.jp/] "refined rebellion" collection. But even if precious pearls are not in the budget, rest assured there are other ways to get your beloved's heart pounding.

Nothing says "I love you" more eloquently than a heart-shaped bauble, especially one by Kazuko Oshima. This Japanese-born New Yorker's uniquely beautiful "one of one" jewelry designs – gold wire wrapped free-style around gem stones – won her many fans, including Cosmopolitan Fashion Director Aya Kanai and Slate.com style guru, Simon Doonan. Sadly, Kazuko passed away in 2007, but her designs are more collectible now than ever. Have fun hunting for them online, using the search terms Kazuko Oshima for sale (recently, items were sold on 1stDibs, eBay, and Antiques.com).

The men's neckwear resource, Seigo, makes it easy and oh-so-convenient for guys to shop for their sweethearts – the mega-masculine store also sells the super-feminine jewelry designs of Kiyomi Yamagishi. Born in Nagano and based in New York, Kiyomi creates accessories so artful she calls them "Art Jewelry." See them at Seigo's two Manhattan locations [http://seigoneckwear.blogspot.com/] and visit Kiyomi online at http://www.kiyomiyamagishi.com/en/.

Here's a list of New York's most creative Japanese jewelry designers. One of them is bound to have a gift to warm your Valentine's heart, so check them out!

Satomi Kawakita is a diamond setter as well as a designer; her "The Tiniest Ring" puts genuine gems within reach of luxury lovers on a tight budget. Available at Catbird [www.catbirdnyc.com] or visit Satomi online at www.satomikawakita.com.

Ayaka Nishi specializes in "Designs Inspired by Mother Nature." See her creations at Sucre, [www.sucrenyc.com] and Michele Varian, [www.michelevarian.com] and visit her online at www.ayakanishi.com.

Mizuki Goltz's creations are effortlessly chic. See the work of this Tokyo-born, New York-raised designer at Bergdorf Goodman, Saks Fifth Avenue, and Bloomingdale's, and visit her online at www.mizukijewelry.com.

Julie Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Andrea Jones

PROMOTE YOUR BUSINESS IN CHOPSTICKS NY

info@chopsticksny.com
212-431-9970
for more information

MICHELIN Guide
Recommended 2015
"New York Washoku" is based on classic Japanese cuisine
VALENTINE COURSE 2015
6 Course Special Dinner
-Multiple choices-
$78
Sommelier will provide you sake or wine match with course. We will serve special wine bottles.
Wagyu Stone Grill
Wasan
108 E. 4th St. (bet. 1st & 2nd Ave.) TEL: 212-777-1978

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

Ⓒ Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

FASHION

Upper West — Bitz Kids*
410 Columbus Ave (bet. 79th & 80th St.)
212-724-1415
Clothing

Upper East — Rhy 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.)
212-737-1545
Clothing

Upper East — Seigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.)
212-534-6276
Accessories

Upper East — SEIGO NECKWEAR
1249 Madison Ave. (bet. 89th & 90th St.)
212-537-0181
Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.)
877-486-4756
Clothing

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.)
877-486-4756
Clothing

Midtown East — Miki House
1000 3rd Ave. (at Bloomingdale's)
Clothing

Midtown East — Zara Hallibartoa
300 Madison Ave. (at 42nd St.)
646-F40-3100
Accessories

Chelsea — Junko Yoshioko
224 5th Ave. 2 Fl. (bet. 25th & 26th St.)
212 206-3302
Clothing

Gramercy — Bradelis New York
8% Madison Ave (bet. 27th & 28th St.)
212-588-2223
Lingerie

West Village — Yemok
321 1/2 Bleecker St. (bet. Christopher & Grove)
212-807-5100
Clothing

East Village — ARGOSY
428 E. 9th St. (bet. Ave. A & 1st Ave.)
212-982-7818
Clothing

East Village — Local Clothieg
328 E. 9th St. (bet. 1st & 2nd Ave.)
212-777-3050
Clothing

East Village — Patricia Field*
306 Bowery (bet. Huston & Bleecker St.)
212-966-4086
Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-8443
Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.)
212-473-0724
Clothing

Tribeca — Bitz Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.)
212-571-0803
Clothing

Tribeca — Mika Inatoma
93 Reade St. 2 Fl. (bet. 6th & 9th Ave.)
212-566-7777
Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway)
212-539-1431
Accessories

Soho — Bradelis New York*
211 Elizabeth St. (bet. Prince & Spring St.)
212-941-8629
Lingerie

Soho — Facial Index
104 Grand St. (at Mercer St.)
646-613-1055
Eyewear

Soho — Koon's Closet
71 W. Houston St. (Wooster St. & W. Broadway)
212 387-7788
Lingerie

Soho — Miaka Mintz
85 Thompson St. (bet. Spring & Broome St.)
212-227-1524
Clothing

Soho — Rhy 45rpm
185 Mercer St. (bet. Prince & Houston St.)
917-237-0045
Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.)
917-237-8800
Clothing

Queens — Bradelis New York*
135-20 39th Ave. #H1, 213 Flushing, NY 11354
718-353-1345
Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack, NJ 07601
Clothing

New Jersey — UNIQLO
1 Garden State Plz. Paramus, NJ 07652
877-486-4756
Clothing

J-POP CULTURE

Upper East — Ebisu Gift Shop

A Japanese character goods store opened its doors in NYC. The store carries over 300 items of stuffed toys, lunch boxes, key chains and stationery that feature popular characters like Hello Kitty and Totoro. Free gift wrapping service available.
351 E. 82nd St. (bet. 1st & 2nd Ave.)
646 287 7182 www.ebisugift.com
Character goods

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.)
212-695-1410
Book

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700
Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-827-0502
Video Rental

Midtown West — Midtowe Comics*
200 W. 40th St. (at 7th Ave.)
212-302-8192
Manga

Midtown East — JHU Comic Books*
32 E. 32nd St. (bet. Park & Madison Ave.)
212-696-7009
Manga

Midtown East — Midtowe Comics*
456 Lexington Ave. (at 45th St.)
212 302-8192
Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.)
212 460-5322
Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.)
212 631-0965
Anime

West Village — AC Gaars
69 E. 8th St. (bet. Broadway & University Pl.)
212-260-2269
J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12 & 13th St.)
212-473-1576
Toy

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212 598-9459
Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212-598-3040
Video Rental

East Village — Toy Tokyo*
91 2nd Ave. (bet. 5th & 6th St.)
212-673-5424
Toy

East Village — Video Games New York*
202 E. 9th St. (at 3rd Ave.)
212-539-1039
J Goods

Soho — Sunrise Mart, Soho
494 Broome St. (W. Broadway & Wooster St.)
212-219-0033
Video Rental

Brooklyn — Zakka Corp*
155 Plymouth St. (bet. Jay & Pearl St.)
718-801-8037
Book

Queens — Anime Castle*
39-32 Union St. Flushing, NY 11354
347-439-1296
Anime

New Jersey — Gundam Planet*
544 10th St. Palisades Park, NJ 07650
201 944-5305
Toy

TRADITIONAL

Midtown East — Minamoto Kitchaaa*
50% Madison Ave. (bet. 52nd & 53rd St.)
212-489-3747
Confectionery

Chelsea — KYOTOYA*
23 W. 18th St. (bet. 5th & 6th Ave.)
212-414-0720
General

East Village — Makari
37 3rd Ave. (bet. 12th & 13th St.)
212-995-5688
Antique/General

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston)
212 505-0232
Kimono

Soho — KITEYA SOHO*

Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kids clothing, washi paper and more. Luxury line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.
464 Broome St. (bet. Mercer & Greene St.)
212-219-7505 www.kiteya.com
General

Brooklyn — J+B Design*
390 7th St. (4th & 5th Ave.)
General

New Jersey — Mars New York
595 Fred Rd. Edgewater, NJ 07020
201-945-1134
General

Japan — Japan Square
www.japansquare.com
General

Online — J-Life International, Inc

Live Japan. Bring the simplicity and elegance of Japanese design into your home or workspace. J-Life specializes in the traditional comforts of Japanese life with futons, zabuton, kotatsu, tatami, shoji and hundreds more exquisite products.
PO Box 1859, Conway NH 03818
866-253-8231 www.jlife international.com
Home Decor

Online — Wuhao New York
www.wuhaonyc.com
212-231-4162
Towel

GALLERY

Midtown East — Roana Gallery*
425 Madison Ave. (at 49th St.)
212-888-0188
Gallery

Chelsea — NYCoo Gallery
1133 Broadway #936 (bet. 25th & 26th St.)
212-380-1149
Gallery

Chelsea — Daishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.)
212-695-6035
Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.)
212-674-0244
Gallery

Queens — Gallery Gea
47-09 36th St. Long Island City, NY 11101
718-392-7717
Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
990 6th Ave. (bet. 36th & 37th St.)
212-868-7485
Jewelry Supply

Midtown East — Ippodo Tea
125 E. 39th St. (bet. Lex & Park Ave.)
212-370-0609
Other Goods

Lower Mhn — The Mandarin's Tea Room
21 Howard St. #201 (Lafayette & Broadway)
917-767-1051
Other Goods

Tribeca — Kanlo Groumet Tea*
5 Harrison St. (bet. Hudson & Greenwich Ave.)
212-581-5486
Other Goods

Queens — Queens Crossing Mall*
136-17 39th Ave. Flushing, NY 11354
718-888-1234
Other Goods

New Jersey — Nippon Auto Leasing
2050 Center Ave. Suite 575 Fort Lee, NJ 07024
201-600-6000
Other Goods

Online — IKI Japan
www.ikijapan.com
950-588-5764
Other Goods

Online — LUPICIA Fresh Tea
www.lupiciausa.com
866-574-4832
Other Goods

HOUSEHOLD GOODS

Upper East — Sora Japanese Pottery*
350 Lexington Ave. (bet. 39th & 40th St.)
212.772-3243

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.)
212-881-3333

Tribeca — Kore*
57 Warren St. (bet. Church St. & W. Broadway)
212-587-7021

Queens — Sato Trading
www.sato-tradingnyk.com
718-472-5413

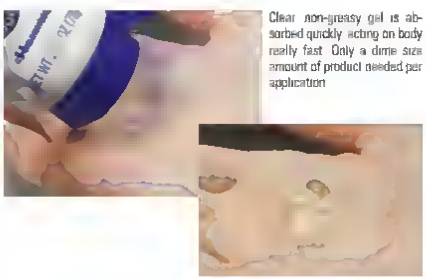
New Jersey — Kitchenware Central*

February special sales! Now offering amazing discounts on cook tops. Mr. Induction Cook Top with 13 temperature settings and Radiant Cook Top with 8 power settings are deal for family party use. Don't miss this opportunity. Ceramic materials are from Japan.
1635C Lemoine Ave. Fort Lee, NJ 07024
201-885-0003
Kitchenware

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

DEEP Relieving Gel from Hisamitsu Pharmaceutical Co Inc helps you alleviate backache stiff neck, joint pain and sore muscles caused by sports computer work and even fatigue from everyday life



Clear non-greasy gel is absorbed quickly acting on body really fast Only a dime size amount of product needed per application

Established over 150 years ago in Japan Hisamitsu Pharmaceutical Co Inc exports products to more than 50 countries. The brand is commonly known as Salonpas®

Vol. 47 - MONO of the month

Salonpas® DEEP Relieving Gel

Increasingly, topical gels and skin patches are gaining in popularity as ways to relieve pain – and that's welcome news for those who are seeking treatment options The American Academy of Pain Medicine reports that "pain affects more Americans than diabetes, heart disease and cancer combined" which is costing the nation at least $558 billion a year in medical bills sick days and lost productivity

"Unfortunately when people self-medicate with over-the-counter oral pain pills, they can ingest inappropriate doses and run the risk of potential drug interactions, which can lead to unintended or unsuspected dangerous side effects, some of which can be as serious as liver failure or heart damage," says Dr Sylvia Hesse, a New York based orthopedic medicine specialist. "By relying on topical analgesic gels, sprays and patches for pain relief - without the use of pills - you can be assured of making a safer choice "

Pam Shriver, a Hall of Fame tennis star, ESPN broadcaster and single mother of three prefers external pain management versus popping pills "I've been very active my whole life and believe that keeping active into your forties, fifties and beyond is critically important to ensure a happy and healthy life," says Shriver "Trying to balance being a mother, broadcaster and now recreational athlete, can trigger pain in my lower back and shoulder. I rely on Salonpas® Deep Relieving Gel for targeted, penetrating relief "

Designed to penetrate deep to relieve the toughest joint and muscle pain Salonpas® DEEP Relieving Gel is an easy-to-use, topical analgesic that starts to deliver pain relief in seconds With three active ingredients, camphor (3 1%), menthol (10%) and methyl salicylate (15%), DEEP Relieving Gel rushes strong medicine where you need it in a fast-melting, quick-absorbing, clear, non-greasy formulation. "Simply massage in about a dime size of this powerful gel to affected areas," advises Dr Hesse The DEEP Relieving Gel provides temporary relief of even your toughest aches and pains associated with strains, sprains, bruises, neck ache and arthritis

"Hisamitsu's goal is to meet people's need for a healthy, safe and comfortable lifestyle," says John Incledon, President & CEO, Hisamitsu America We do this by concentrating and specializing in creating new research-driven medicinal products and formulations based on topical drug delivery systems "

Founded in 1847, with headquarters in Tosu, Saga Prefecture, and Tokyo Japan, Hisamitsu Pharmaceutical Co , Inc , is a leading pharmaceutical company that develops and markets ethical and over-the-counter ("OTC") pharmaceutical products using transdermal drug delivery system technology (TDDS) Hisamitsu has specialized in transdermal drug delivery system technology since the introduction of its original line of patches in 1903 Hisamitsu's Salonpas brand of products is exported to over fifty countries

In the United States the Salonpas line of products are sold in all major drugstores and retailers and can be purchased online at dozens of online retailers, including Drugstore.com and Amazon.com For more information on topical pain therapy, visit Salonpas on their web page Facebook Twitter and Google Plus

Hisamitsu Pharmaceutical Co., Inc.
www.hisamitsu.co.jp/english

Hisamitsu America, Inc
www.salonpas.us

Back to Basics: The Simple Organic Life

Organic Certification for Agricultural Products

The Japanese organic market may be smaller than that in the U S , but in terms of organic certification programs that protect consumers Japan has some of the highest standards, along with the United States, the European Union, and Canada, which have all established comprehensive organic legislation Organic products certified by governmental organizations in these countries are labeled with specific marks, allowing consumers to find organically produced items without confusion

In Japan, the Ministry of Agriculture, Forestry and Fisheries controls the certification process of organic produce and issues the Organic Japanese Agricultural Standard mark (shown below), just like the USOA Organic seal When you visit Japan, you can just look for the mark to find organic products, but are these products exported to the U S ? The certification systems vary from country to country, so organic products from Japan are required to obtain USOA Organic and/or internationally coordinated certifications, such as those from IFOAM (International Federation of Organic Agriculture Movements) and the Codex Alimentarius (Food and Agriculture Organization of the United Nations/World Health Organization) This means that a product must go through multiple inspections to satisfy criteria For these reasons—the small organic market in Japan and the difficulties in getting internationally coordinated certifications—you will find a smaller number of organic products from Japan here in the U S

In Japan, organic certification for agricultural products is well facilitated by legislation established in 2000 and is handled by semigovernmental and private organizations, such as the Japan Organic and Natural Food Association (JONA) and the Organic Registered Certification Organization (OCO) Systems for certifying other products, such as cosmetics clothes, and daily necessities however, are still being developed This is one of the reasons the organic market in Japan remains small, but there is huge potential for growth

Orgeeic Lessons from Premodern Japen

Before the Industrial Revolution, people lived in perfect rapport with nature, with no chemical fertilizer, no genetically modified produce, no electricity, no synthetic materials, and no artificially formulated cosmetics. Today, we benefit from these modern developments and depend on them to live in this fast-paced world, but we must remember that we were once able to do without them.

In the Japanese way of life, people traditionally respect nature and instinctively desire a health-conscious lifestyle Here are just a few interesting examples of organic products and methods that Japanese have employed for centuries and still use today

The Aigamo Farming Method

This is a method of farming rice that makes use of ducks Farmers have aigamo (a type of duck) inhabit their suiden (rice fields), where the ducks eat insects and weeds Aigamo also effectively keep other types of birds from coming to eat the rice before it is harvested The first recorded use of this method was in the sixteenth century, but it might have been employed even before then Once considered outdated, this organic method was revived by a farmer in the late 1980s, and it has since spread

Natural Skincare Products

The organic skincare and beauty market is rapidly growing in Japan Japanese women have traditionally used natural skincare regimens to keep their skin beautiful, and some of these methods are still in use today Containing vitamins oil and many antioxidants, rice bran, a byproduct from the process of milling rice has been used for brighter and glowing skin Camellia seed oil contains antioxidants and is used for both hair and skin—it adds a beautiful gloss when applied to black, straight Japanese hair Nightingale droppings are well known for their deep-cleansing and brightening effects Since they contain the enzyme hydrolase, which helps soften the keratin of the skin and also lightens it, nightingale droppings have been used not only for deep cleansing and brightening but also for the treatment of pimples The amount of nightingale droppings harvested is really small, so it is a luxurious facial treatment. Today, products made of nightingale droppings are still used in high-end beauty salons

Multiple Uses for Rice and Its Byproducts

Rice is one of the most important food and drink sources in the Japanese diet—it's eaten as gohan (cooked rice) and is also the ingredient and fermenting agent for miso, soy sauce vinegar, sake, and pickles but there are many other uses. As previously mentioned, rice bran can be great for skincare and kome no togijiru (the whitish water from washing rice), which is rich in oil content, can be used for cleaning Soak a cloth or kitchen towel in the togijiru and wipe the floor. You can wax it while removing dirt

The straw from rice is also useful—it was used to pad tatami mattresses, shields and jackets for rain and snow and also as fertilizer for soil The bottom line is that Japanese people once maximized the power of rice with no waste and lived a perfectly sustainable way of life

The New Sustsinable Lifestyle and the Globalizing Organic Market

Based on this tradition Japan is building a unique organic industry at a quick pace For example, since Japan is a small nation, it relies on other countries for much of its agricultural goods One company that produces organic cotton towels sources its cotton outside Japan in perfect compliance with local organic regulations as well as those in Japan. This company also uses electricity powered by wind far away from its weaving factory, since wind-powered electricity is not available nearby Another company produces inventive healthy noodles made with a nutritious agricultural ingredient that is not available in Japan. Again, this company follows the organic regulations of the supplier country as well as those of the countries where they sell the final product.

"Organic," "sustainable," and "natural" do not mean the same thing, but the concepts behind them are closely related The concept of chisan chisho (consuming locally produced things in the local area) is promoted in Japan for many reasons, but mainly for maintaining a sustainable way of life But as the previous examples indicate, the definition of "local" is becoming global Sustainable lifestyles, as well as the organic marketplace continue to develop and redefine themselves

ORGANIC PREMIUM SHORT GRAIN

ORGANIC

KAGAYAKI

- *OMRI Certified organic compost, manure, and fertilizers
- NO synthetic herbicides or pesticides.
- NO per-planting treatment
- NO recirculation

*"OMRI"....Organic Materials Review Institute

USDA ORGANIC

Distributed by DAIEI TRADING CO INC

14-50 128th St., College Point, NY 11356 TEL: 718-539-8100 daiei@daiei-trading.com

Available at Japanese grocery stores

Please come visit us at our booth #1041 at NYNOW!

Feb.1st - 4th at Javits Center

Chopsticks NY's Test Kitchen -Vol. 9-

In this section, chefs and culinary professionals test out Japanese seasonings, ingredients or cooking methods and create original recipes with their fresh perspectives. This month Chef Danielle Sobel of AZASU on the Lower East Side created Tilapia Nanban, a main dish inspired by the nanban-zuke style

Tilapia Nanban

By Danielle Sobel, AZASU

To add depth to the flavor of my Nanban tare sauce, I mix fresh pureed apples and onions and then set it for a week before I use it. In a way it is fermented a little bit, but that gives a good balance between the sweet, sour and salty flavors.

— Danielle Sobel

(Ingredients: Serves 1)

(batter)

› 130 g tempura flour › 200 cc cold water

(Nanban tare (vinegar sauce))

› 120 cc shoyu › 200 cc rice vinegar › 100 g sugar › 1 apple › 1/2 onion

(Tartar sauce)

› 500 g Kewpie mayonnaise › 1/2 onion, minced › 2.5 g salt › 5 g sugar › 1.5 g pepper › 15 g karashi (Japanese mustard) › 10 cc usukuchi shoyu › 5 g Shibazuke minced › 5 g Kappa zuke minced › 5 g Takuan minced

(Directions)

1. Make Nanban tare sauce. Remove seeds and skin from apple then puree in food processor with onion

2. Combine all other ingredients. (Recommended to let it set for a couple of days)

3. Make tartar sauce. Whisk Kewpie brand mayonnaise to fluff it up

4. Add onion, salt, sugar, pepper, karashi and usukuchi shoyu and mix well

5. Mix tempura flour and water to make batter

6. Dip tilapia fillet into the batter and coat it evenly

7. Deep fry tilapia until it's done

8. Cut tilapia tempura in half and arrange on a plate

9. Drizzle Nanban tare over the tempura

10. Sprinkle three kinds of pickles on the tartar sauce and serve it on the side of the dish

Nanban

In Japan Nanban refers to things imported through trade with Spain and Portugal via Southeastern Asia. When it comes to food, it means either vinegary marinade dishes like escabeche or spicy dishes using red pepper. Actually red pepper itself was once called "Nanban". Chef Sobel took inspiration from Nanban-zuke to marinate fried fish and meat in sweet and sour sauce

Danielle Sobel

She fell in love with cooking while attending college to study biochemistry and psychology. Soon she took the step to pursue a cooking career and studied at the French Culinary Institute where she became interested in Japanese cuisine. Before joining Yopparai (AZASU's sister restaurant), she worked at upscale Japanese restaurants in New York such as Morimoto Sushi Azabu and En Japanese Brasserie

AZASU

This Japanese izakaya with Lower East Side twists offers an extensive sake list, including upcoming "cup sake", with chef Sobel's playful interpretation of traditional izakaya food

49 Clinton St.
(bet. Rivington & Stanton Sts.)
New York, NY 10002
TEL. 212-777-7069
www.azasunyc.com

Myojo Ramen Series
-Ramen Shop in Your Pantry-

Pork Flavor
The rich, thick broth made from seafood and pork bones clings to the wide flat noodles perfectly It is to die for

Seafood Flavor
This opaque white paitang broth goes flawlessly with the thin straight noodles, creating a harmony of flavor that is refreshing and delicious.

Soy Sauce Flavor
This old-school shoyu (soy sauce flavored) broth with the thin wavy noodles is the ramen Japanese has loved for centuries.

Garlic Miso Flavor
Chewy thick noodles are the best match for this miso broth with a punch of garlic. It is light and packed with flavors

Available at your local Asian grocery stores.

Distributed by JFC ... 55 Wilkins Way, Linden, NJ 07036 TEL. 908-925-4400 / www.jfc.com

DELICIOUS RAMEN MADE EASY AT HOME
-New packaging, same great taste!

SHOYU
Take a trip back 100 years Classic flavors of Tokyo circa 1910.

TONKOTSU
Flavors of the South. Classic rich hearty Pork circa 1947

MISO
Flavors of the North Classic bold Miso circa 1955

TANTAN
Flavored with Chili and Ground Sesame Newest of the classic flavors of Ramen.

Distributed By: Sun Noodle New Jersey, LLC.
375 North St. Unit O Teterboro NJ 07608 Tel 201-530-1100 www.sunnoodle.com

Enjoy Hot Pot with kikkoman

Ponzu
Something new and exciting for citrus lovers Ponzu citrus flavor-enhancing benefits of both citrus and soy sauce in one convenient sauce –Ponzu It has the perfect balance of salty sweet and tangy.

Roasted Sesame Sauce & Dressing
Delicious dipping sauce for shabu shabu hot pot, tofu beef and pork as well as for a tasty dressing for salads, cooked vegetables and noodles

kikkoman seasoning your life

www.kikkomanusa.com

Beef Shabu Shabu

[INGREDIENTS] (Serves 2-3)
☐ 1/2 lb thinly sliced beef (cut for shabu shabu) ☐ 1/4 whole nappa cabbage ☐ 1 bunch scallions ☐ 4-6 shiitake mushrooms ☐ 3-5 slices carrot, cut into flower shape ☐ 7 cups water ☐ 6 inch long dried kombu kelp (optional)

[FOR DIPPING SAUCE]
☐ Kikkoman Ponzu ☐ Kikkoman Roasted Sesame Sauce ☐ Grated ginger ☐ Finely chopped scallion ☐ Grated daikon radish

[DIRECTIONS]
1. Soak the kombu kelp in a pot filled with cold water for about 30 minutes **2.** Wash the nappa cabbage and cut them into bite size pieces **3.** Slice scallions diagonally **4.** Plate thinly sliced beef one by one so it s easy to pick up by chopsticks for cooking **5.** Prepare the dipping sauces by adding some grated ginger finely chopped scallions and grated daikon radish to ponzu, and chopped scallions and ginger to sesame sauce **6.** Bring the pot of water to a gentle simmer and take out the kombu kelp **7.** Pick up beef by chopsticks and let it swim in the simmering water for a few seconds Do not over cook! **8.** Dip the cooked beef into either ponzu mixture or sesame sauce mixture and eat immediately **9.** After cooking few beef slices add vegetables to the pot When they re cooked dip them to either ponzu or sesame sauce and enjoy **10.** When foam forms on the surface while cooking beef and vegetables skim it using a ladle **11.** When beef and vegetables are all gone, you can add either cooked rice or noodles to enjoy the broth that's packed with all the goodness from the cooked ingredients!

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor

Ⓒ Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

GROCERY

M2M B way & 114th
2835 Broadway (bet. 114th & 115th St.) 212-280-4600 — Japanese

Dainobu Midtown West*
36 W. 56th St. (bet. 5th & 6th Ave.) 212-707-4525 — Japanese

Dainobe Midtown East*
120 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7380 — Japanese

Katagiri & Co. Inc*
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566 — Japanese

Seorise Mart Midtown*
12 E. 41st St. (bet. 5th & Madison Ave.) 845-380-9280 — Japanese

TDMIYA*
238 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-610-7311 — Japanese

H Mart Hoe Ah Reem
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3283 — Korean

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115 — Korean

Dainobu Greenwich Village*
456 6th Ave. (bet. 12th & 13th St.) 212-645-0237 — Japanese

Japoe Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette) 212-250-2333 — Other

M2M E. Village*
55 3rd Ave. (bet. 10th & 11th St.) 212-353-2588 — Japanese

Sunrise Mart Astor Pl.*
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-598-3040 — Japanese

Umami Shoppu*
513 6th Ave. New York, NY 10011 212-229-9911 — Japanese

Ni Japanese Delicacies
120 Essex St. (bet. Rivington & Delancey St.) 646-675-4324 — Japanese

Rosetta Wines *
40 Exchange Place (bet. William & Broad St.) 212-961-0030 — Other

Tokyo Mart*
51 Mulberry St. (bet. Bayard & Canal St.) 212-962-5922 — Japanese

Pearl River Mart*
477 Broadway 2 Fl. (bet. Grand & Broome St.) 212-431-0002 — Chinese

Sunrise Mart SoHo*
464 Broome St. (bet. Wooster St. & W. Broadway) 212 219-0033 — Japanese

Midoriya*
167 N9th St. Brooklyn, NY 11211 718-599-4690 — Japanese

Family Market*
29-15 Broadway Astoria, NY 11106 718-956-7825 — Japanese

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354 718-461-1911 — Korean

H Mart Northern 156
156-40 Northern Blvd. Flushing, NY 11354 718-788-0005 — Korean

H Mart Northern Blvd.
141-40 Northern Blvd. Flushing, NY 11354 718-359-0700 — Korean

H Mart Union
29-02 Union St. Flushing, NY 11354 718-445-5858 — Korean

H Mart Williston Park*
400 Hillside Ave. Williston Park, NY 11596 516-619-0270 — Korean

H Mart Woodside
56-14 Woodside Ave. Flushing, NY 11377 718-446-0758 — Korean

Sakura-ya*
73-05 Austin St. Forest Hills, NY 11375 718-268-7220 — Japanese

Tenyo foods*
45-08 44th St. Sunnyside, NY 11104 718-392-2233 — Japanese

H & Y Marketplace
478 Plainview Rd. Hicksville, NY 11801 516-935-4041 — Korean

H Mart Great Neck*
495 Great Neck Rd. Great Neck, NY 11021 516-482-3113 — Korean

Nara Japanese Foods*
185A Main St. Port Washington, NY 11050 516-883-1838 — Japanese

Shio Nippon Do*
65 Mineola Ave. Roslyn Heights, NY 11577 516-625-1014 — Japanese

DAIDO
522 Mamaroneck Ave. White Plains, NY 10605 914-683-6735 — Japanese

Fuji Mart Scarsdale*
816 White Plains Rd. Scarsdale, NY 10583 914-472-1461 — Japanese

H Mart Hartsdale*
371 North Central Ave. Hartsdale, NY 10530 914-448-6888 — Korean

Kam See Foods*
22 Barker Ave. White Plains, NY 10601 914-428-4500 — Korean

NIJIYA Market*
18 N. Central Ave. Hartsdale, NY 10530 914-345-2179 — Japanese

Oishiebo*
293 Halstead Ave. Harrison, NY 10528 914-835-4360 — Japanese

Asian Market*
31 Colvin Ave. Albany, NY 12203 518-456-8165 — Chinese

Feeling fine*
3716 Park Ave. Weehawken, NJ 07086 201-713-9998 — Japanese

midoriya
japanese mini market
New Japanese Convenience Store in Williamsburg
open 7 days 10am~11pm
Just a two-minute walk from L Bedford Ave. subway station
167 N9th Street Brooklyn NY 11211 Tel. 718 599 4690

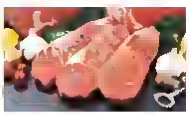
Sake Jargon

YAMAHAI

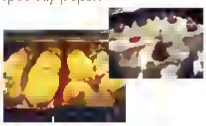
Shortened from "yamaoroshi-haishi-moto" this style is quite similar to "kimoto" in terms of the processes. Its name comes from the elimination of one of the processes called "yamaoroshi" a scientific discovery made about 90 years ago and the most difficult part in the kimoto style of brewing. Much like kimoto style sake, yamahai style sake is full-bodied, deep, and rich in flavor.

KATAGIRI JAPANESE GROCERY STORE HAS HAD A GRAND REOPENING!

Japan Premium Beef
Supreme U.S. Kobe beef can be purchased by the weight. Every 29th day of the month get **10% off** for meat day



Hamada-ya Bakery
Breads and pastries from a highly acclaimed Japanese bakery Hamada-ya will be available. Their Japanese style breads, fruit Danishes and sandwiches are especially popular

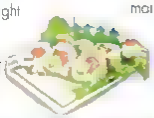


What's New?

Deli Section
A wide array of ready-to-eat home cooked Japanese food will be available for purchase by the weight

Seafood Section
Seafood section will carry fresh fish delivered daily from the market

Sushi Section
Take sushi to go. Sushi will be prepared right on the premise using fresh fish



KATAGIRI JAPANESE GROCERY
224 E. 59th Street (Bet. 2nd & 3rd Aves.)
212-755-3566 www.katagiri.com
Open 7 days 10am-8pm

Long Loved Gyoza!

With distinctive seasoning blends and flavor profiles, Day-Lee Pride fully cooked Gyoza is second to none! Full selection includes chicken, beef, pork, shrimp and vegetable!

Most Popular Asian Cuisines!

Inspired by authentic Chinese, Japanese, and Korean dishes, Crazy Cuizine entrees and Appetizers are delicious and ready to serve in minutes! Customers just pair them up with vegetables, rice, or other side dishes - for a meal most families will love!

Distributed by

JFC INTERNATIONAL INC

Tel 908-525-4400 http://www.jfc.com
55 Wildcat Way, Linden, NJ 07036

Day-Lee Foods, Inc.

Day-Lee Foods, Inc., a subsidiary of Nippon Ham (ニッポンハム), is dedicated to offering you the best value products in the marketplace today. Since 1985, we have been supplying fine products to retail markets

www.day-lee.com www.crazycuizine.com
800-329-5331 Santa Fe Springs, CA 90670

H & Y Marketplace
1 Remsen Pl Ridgefield, NJ 07657 — Korean
201-943-7400

H & Y Marketplace
433 S Washington Ave Bergenfield NJ 07621 — Korean
201 384-8288

H Mart Cherry Hill
1720 Marlton Pike E Cherry Hill NJ 08003 — Korean
856-489-4611

H Mart Englewood
25 Lafayette Ave Englewood NJ 07631 — Korean
201-871-8822

H Mart Little Ferry
250 Bergen Tpke Little Ferry NJ 07643 — Korean
201-814-0400

H Mart Ridgefield
321 Broad Ave Ridgefield NJ 07657 — Korean
201-943-3600

Han Nam Chun*
1475 Bergen Blvd., Fort Lee NJ 07024 — Korean

J MART
44 Chestnut St Ridgewood NJ 07450 — Japanese
201-857-5736

Mitsuwa Marketplace*
595 River Rd Edgewater NJ 07020 — Japanese
201-941 9113

Ridgewood Fisherms
30 Prospect St Ridgewood NJ 07450 — Japanese
201-670-0662

Fuji Mart Connecticut*
1212 Putnam Ave Old Greenwich CT 06878 — Japanese
203-698-2107

Million Asian Market
15 Orange St New Haven CT 06510 — Other
203-782 1234

Maido*
36 N Narberth Ave Narberth PA 19072 — Japanese
610-747-9557

Tokyo Japanese Store
5855 Ellsworth Ave, Pittsburgh PA 15232 — Japanese
412-661-3777

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet 93rd & 94th St.) — Sake/Shochu
212-932-0580

Nancy Wine's
313 Columbus Ave (bet. 74th & 75th St) — Sake/Shochu
212-877-4040

Garnet Wine & Liquors*
525 Lexington Ave (at 50th St.) — Sake/Shochu
212-772-3211

Mister Wright*
1583 3rd Ave (bet. 89th & 90th St.) — Sake/Shochu
212 722 4564

Ambassador Wine & Spirits*
1020 2nd Ave (at 54th St.) — Sake/Shochu
212-421-5074

Beekman Liquors
500 Lexington Ave (bet 47th & 48th St.) — Sake
212 756-5857

Landmark Wine*
167 W 23rd St (bet 6th & 7th Ave.) — Sake/Shochu
212-242 2323

MJK liquor
161 3rd Ave (bet 15th &16th St.) — Sake/Shochu
212-475-8168

Union Square Wine & Spirits*
140 4th Ave (at 13th St.) — Sake/Shochu
212-675-8100

Astor Wines & Spirits
399 Lafayette St (at 4th St.) — Sake/Shochu
212 674-7500

SAKAYA*
324 E 9th St (bet 1st & 2nd Ave.) — Sake/Shochu
212-505-7253

St. Marks Wine and Liquor*
18 St. Marks Place (bet 2nd & 3rd Ave.) — Sake/Shochu
212-529-9463

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) — Sake/Shochu
212-982-7770

East Village Wine
183 Stanton St (bet Attorney & Clinton St.) — Sake
212 358-7700

New York Wine Exchange
9 Broadway (bet Battery Pl. & Morris St.) — Sake/Shochu
212 422-0222

Rosetta Wines*
40 Exchange Place (bet William & Broad St.) — Sake

Granyette Wine*
151 Grand St (bet Crosby & Lafayette St.) — Sake/Shochu
212 925-1236

Smith and Vine
268 Smith St (bet. Sackett & Degraw St.) — Sake/Shochu
718-243-2854

Allendale Wine & Liquors
101 W Allendale Ave Allendale NJ 07401 — Sake/Shochu
201-327-7915

Dublin Super Market
420 Washington St Hoboken NJ 07030 — Sake/Shochu
201-420-7600

Quick Stop Wine & Liquor
83 Godwin Ave Ridgewood NJ 07450 — Sake
201-447-5015

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd.
55-30 46th St. Maspeth, NY 11378 — Food
718-726-8966

Dalei Trading Co., Inc *
14-50 126th St College Point NY 11356 — Food/Sake
718-539-4100

Pulcewong Trading
62-04 34th Ave Woodside NY 11377 — Sake
718-507-4520

JFC International Inc.*
56 Wildcat Way Linden NJ 07036 — Food/Sake
908-525-4400

Nishimoto Trading Co., Ltd.*
902 Washington Ave Carlstadt, NJ 07072 — Food/Sake
201-804-1600

NY Matsui Trading Co., Ltd.*
25 Knickerbocker Rd Moonachie NJ 07074 — Food/Sake
201-933 9565

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains NJ 07444 — Sake
973-835-8585

INTERNSHIP OPPORTUNITY

AT CHOPSTICKS NY MAGAZINE

<Position>

- Sales/Marketing Intern

<Requirements>

Fluent in English and business level Japanese

(or)

Fluent in Japanese and business level English

Intermediate computer skill in Microsoft Word and Excel

To apply for the position, send or email cover letter and resume to the address below.

Trend Pot NY, LLC Attn: Nori Shimizu
40 Exchange Pl , #1902 New York, NY 10005
Email: non@trendpot.com

CHOPSTICKS NY®

The perfect shochu to accompany robata.
"Kozuru Kuro"
"Kura no Shikon"
Komasa Brewery is coming to NY!
2/18 (WED) 7:30pm~
The brewer will be presenting an extremely rare premium sweet potato shochu "Gokuijo Kura no Shikon" that is even hard for Japanese to acquire.
Location
Salt + Charcoal
171 Grand St , (At Bedford Ave), Williamsburg, Brooklyn
718-782 2087 / www.saltandcharcoal.com
Distributed by JFC INTERNATIONAL INC.
TEL 908-525-4400
KOMASA JYOZO CO., LTD
en.komasa.co.jp

The First Japanese Microbrewery

ECHIGO BEER CO., LTD.

Although Japan's beer market is not as big as the one in the U.S., the quality and craftsmanship of Japanese beer is well respected worldwide. As the U.S. is enjoying a craft beer boom today Japan's craft beer trend is growing steadfastly and some of Japan's craft beer brands are available in the U.S. One of Japan's major craft beer companies and its first beer microbrewery is ECHIGO BEER CO., LTD. Located in the heart of Niigata Prefecture, a region known for its quality rice and sake production, the brewery formerly produced sake for over a century. When the government reformed the liquor tax law in 1993, they established a beer production factory in order to put more unique types of beer into Japan's beer market. In 1995, they finally launched their business.

Sake and beer are both alcohol brewed from grains, but the production process and required skills are different. ECHIGO BEER carried out trial-and-error to find the best flavor for each product. Not only producing Stout, Weizen Ale and Pilsner, they invented unique, lager beer made from super premium, short-grain rice called Koshihikari. Using a time-consuming decoction method originated in Germany, Koshihikari Echigo Beer delivers sweetness from the rice variety to satisfy even non dry beer drinkers. It contains 5% alcohol, and has a crisp refreshing flavor. It flows exceptionally smoothly for superb drinking enjoyment. It goes well with all Japanese dishes especially sushi. Koshihikari Echigo Beer comes in two styles: bottled and canned which are both available in the U.S.

Other ECHIGO's beer available in the U.S. includes Premium Red Ale and Echigo Stout. The former has a beautiful red color and is brewed using carefully selected Amarillo hops for a pungent citrus nose, a medium body and a noticeable bitterness. The latter, which won the Bronze award in the USA World Beer Cup, employs a longer brewing period to produce a mild flavor, pleasant aroma and fuller body.

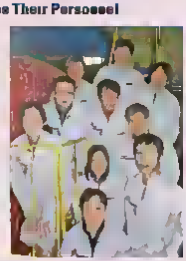
Their batches of beer being exported are gradually growing. Long-standing yet still young, this microbrewery strives to improve the quality of their beer and expand further into the global market.

ECHIGO BEER CO., LTD.
2 Matsuyama, Nishikan-ku, Niigata City, Niigata
JAPAN 953-0016
TEL. +81-256-70-2666 | www.echigo-beer.jp

3 things you should know about ECHIGO BEER CO., LTD.

The Brewery Treasures Their Personnel

The brewery believes that the most important asset for them is human resources, both past and current. Most of the current brewers are locals from Niigata Prefecture, but in the past several overseas brewing professionals helped them develop ECHIGO BEER's signature flavor. Based on this foundation they strive to improve their beer day by day.



The First Microbrewery for Beer in Japan

The Japanese government reformed the liquor tax law in 1993 reducing the minimum amount of beer production from 2000 kilolters to 60 kilolters. Thanks to this many breweries that produce small batches of beer burgeoned. Established in 1994 ECHIGO BEER is the first officially approved microbrewery for beer since the new liquor tax law. The company will mark its 20th anniversary in February 2015.

Ever Growing Popularity in the Global Market

More than 10 years have passed since the brewery started exporting Koshihikari Echigo Beer abroad. This beer made from rice and malt is well received outside Japan especially in the U.S. They also started shipping to countries like England and Thailand in 2013, and their business is still growing worldwide.

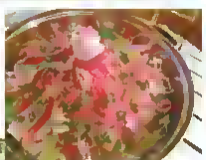
Hakata Hot Pot

NEW!

58 St. Marks Pl (bet. 1st & 2nd Aves.) New York, NY 10003
TEL. 212-598-1188 | www.hakatahotpot.nyc
Mon-Sun 3-11:30 pm

Eating beef offal might sound daunting for many people, but not at all for the Japanese. Motsu nabe, a type of nabe hot pot featuring livestock guts, is a popular dish throughout Japan. Originating in the Hakata district of Fukuoka Prefecture, the home of Hakata style tonkotsu (pork bone broth) ramen, motsu nabe boasts a rich, full-bodied flavor and is full of nutritious benefits. Tucked in a quiet side of St. Mark's Place between First and Second Avenues, a new restaurant called Hakata Hot Pot specializes in this particular style of nabe. "Motsu nabe is not only tasty, but it also gives you a lot of stamina," says owner, Mr. Okayama, who fell in love with this dish when he visited Hakata. "It has an abundance of vegetables so is well-balanced in flavor and nutrition. Sharing the pot with your friends and picking your favorite ingredients is the absolute beauty of the dish." After you enjoy all the ingredients you can add Champon, super thick ramen noodles, to savor the broth that holds all the goodness from the ingredients. Another bonus from Hot Pot is that they still offer most of the popular dishes from the former Naton restaurant, which used to be located in this spot. Beat the winter chill with this gutsy nabe hot pot and hearty menu.

All the nabe hot pots come with a shot of umeshu (plum wine) as an aperitif and wagashi (traditional Japanese confec tionery) for dessert.



Hot Pot is a new tiny cozy hideout in the East Village. It's getting more attention so reservations are recommended.

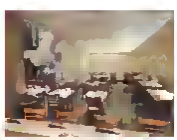
3 Best Sellers		
	• Hakata Collagen Hot Pot	$17
	• Hakata Dontaku Hot Pot	$17
	• Haketa Motsu Nabe Hot Pot	$17

Shinbashi Restaurant

7 E. 48th St. (bet. Madison & 5th Aves.) New York, NY 10017
TEL. 212-813-1009 | www.shinbashi-nyc.com
Mon-Fri 11:30 am-2:30 pm, 5:30-10 pm, Sat: 5-9:30 pm

Shinbashi has long been a Midtown institution, but last fall it underwent a renovation that gave it a new face and menu. According to Owner, Akiko Katayama, Shinbashi's philosophy is to serve traditional Japanese food with a creative twist. Chef, Haruo Obu trained extensively in French cooking and his influence is reflected in the innovative offerings. Some standouts developed by Obu are *Foie Gras Sushi* and *Foie Gras Confit* with homemade Narazuke pickles. One dish not to be missed is the *Berkshire Pork Spare Rib*, marinated with Koji paste that has been fermented and blended by Obu himself and then baked. Another is the *Crystal Sea Urchin* seasoned with a sake and pickled plum sauce that is Obu's recreation of a 500-year old recipe. Katayama's personal favorite is the *Vegetable Terrine* with 10 kinds of vegetables over beet sauce and topped with thinly sliced, dried scallop. The menu changes on a monthly basis, though perennials such as the spare rib and sea urchin remain. Besides sake and shochu, Katayama urges customers to save room for dessert, as sweets like the mochi crepe are a great way to end your meal. This year Shinbashi will also offer kaiseki in omakase (chef's choice) style dinners at the counter, so make sure to check out what is to come.

Foie Gras Sushi is Chef Obu's signature dish. Slightly sweet foie gras and sushi rice wrapped with thinly sliced daikon radish create beautifully harmony. More pictures of their gorgeous dishes are available to view on www.shinbashinyc.com



Shinbashi went through a facelift last fall. At the former sushi counter, kaiseki dishes in omakase style are now served.

Veteran chef Obu infuses his French cuisine background with authentic Japanese dishes. He also enjoys reviving archaic Japanese recipes in a modern context.

3 Best Sellers		
	• Seared Salmon	$12
	• Foie Gras Suski	$9/piece
	• Berkshire Pork Spare Rib	$9.50

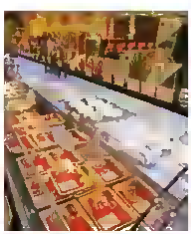
Shabu Shabu Kobe

NEW!

3 W 36th St. (bet. 5th and 6th Ave.) New York, NY 10018
TEL. 212-695-8855 | www.shabushabukobe.com
Mon-Sat: 11 am-3 pm, 5-11 pm; Sun: 11 am-3 pm, 5-10 pm

The Japanese grocery chain, Kobe Bussan, made burst into the local dining scene last fall by opening a family style restaurant in Midtown, Shabu Shabu Kobe. The featured cuisine is shabu shabu, or the self-cooking of thin slices of meat in a pot at your table. According to Manager Toshihiro Nakahara, Shabu Shabu Kobe differentiates itself from other shabu shabu places by never using frozen meat and always slicing it while it is fresh. It serves Kobe-style beef sourced from Japanese Tajima cattle crossed with American domestic cattle, producing a mix of Angus and Kobe beef. Thanks to this combination, it is possible to provide delicious, high quality beef for reasonable prices. Customers can opt for sukiyaki (another style of hot pot) instead of shabu shabu, and can pick the type of meat (i.e. lean vs. chuck roll) they would like based on preference and price. The sets which include a selected prime meat combo, assorted vegetables, tofu, glass noodles and dessert cannot be beat. The restaurant also has extensive izakaya offerings, all of which are homemade. However, perhaps the most unique feature of Shabu Shabu Kobe is the grocery area set up near the front. Here you can find all of your Japanese convenience store favorites, for prices that are beyond reasonable.

A fun dish you can enjoy on your own or together is *Temaki*, do it yourself hand rolls.



The grocery area boasts an impressive meat selection as well as typical Japanese treats all for rock-bottom prices.

The stylish two-floor interior holds up to 150 people and is accented by calligraphy and washi.

3 Best Sellers		
	Shabu Skabu	$19-$45/person, $39-$65 set
	Sukiyaki	$19-$45/person, $39-$65 set
	Temaki	$19/lunch, $45/dinner

AA Ichiban Sushi

213 W 28th St., (bet. 7th & 8th Aves.) New York, NY 10001
TEL. 212 675-8188 | www.aaichibansushi.com
Mon-Thu: 11 am-10:45 pm; Fri: Sat: 11:30 am-11:45 pm; Sun: 12 pm-10:45 pm

True to its name, the casual neighborhood restaurant, AA Ichiban Sushi serves up a wide variety of rolls as well as dishes ranging from tempura to teriyaki. According to Manager, Carl Chen, customers go crazy for Ichiban's special rolls which number as many as 24. Their creative names alone pique interest, and their ingredients will have you salivating. For example, the *Crush Roll* is deep fried with spicy tuna, spicy salmon and avocado, and it is topped with eel sauce, spicy mayo, scallion and caviar. Ichiban goes beyond sushi to offer reasonably priced bento boxes during both lunch and dinner ($9.50 and $19 respectively). There are vegetable bentos and other options for vegetarians, but Chen says that when it comes to the bentos customers tend to go for chicken teriyaki or pork katsu. They come with miso soup, salad, fried shumai, a California roll and rice, so clearly don't hold back on volume. Other lunch specials include $14 sushi plates and roll combinations. In addition to soba and udon soups from $9.50, there is no lack of selection. Ichiban boasts a full alcohol menu and is offering 10% off all meals at dinner (both eat-in and to-go), so why not check out this sushi specialty shop?

Sweet Heart Roll is a perfect treat for your Valentine. The heart-shaped roll contains spicy tuna, tempura crunch and avocado inside, topped with sliced fresh tuna and garnished with spicy mayo.

Garnished with gemstone-like tobiko roe, *Tuna Tartare* also adds a lovely touch to your Valentine's dinner.

Max Roll highlights a mix of flavors and textures: spicy white tuna, tempura crunch and avocado rolled inside and topped with spicy lobster, tuna, avocado and black/red tobiko roe.

Located right across from Fashion Institute of Technology, AA Ichiban caters casual atmosphere and reasonable sushi dishes to its neighbors.

3 Best Sellers		
	Sweet Heart Roll	$16
	Max Roll	$16
	Crush Roll	$16

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)
Sushi Bar Available
Open for Lunch
M Tu W Th F Sa Su Day Closes
Delivery
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner
Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

Upper West

Bar Masa — $69
Time Warner Ctr, 10 Columbus Cir
212-823-9800

Don Japanese Restaurant — $20
2018 Broadway (at 69th St)
212-877-5255

Gari — $80
370 Columbus Ave. (bet. 77th & 78th St.)
212-362-4416

Haru — $35
433 Amsterdam Ave (bet. 80th & 81st St.)
212-579-5155

Ichie Restaurant — $20
53 W 106th St (bet Manhattan & Columbus Ave.)
212-665-4886

Jin Ramen* — $15
3183 Broadway (at 125th St.)
646-559-2661

Kitaro — $20
510 Amsterdam Ave (bet. 84th & 85th St.)
212-787-3009

Koazan — $25
695 Amsterdam Ave (at 93rd St)
212-280-5099

Kumo Sushi — $30
165 W 72nd St (Columbus & Amsterdam Ave)
212-580-6228

Mama Sushi — $25
237 Dyckman St. (Broadway & Seaman Ave)
212-544-0003

Mana Organic Cafe — $20
646 Amsterdam Ave. (bet. 91st & 92nd St.)
212-787-1110

Masa — $480
Time Warner Ctr 4FI Columbus Cir
212-823-9800

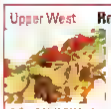
Matsu — $20
483 Columbus Ave (bet. 83rd & 84th St.)
212-799-7922

Mamaya Amsterdam — $42
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Next Door — $25
813 W 187th St. (Pinehurst & Fort Washington)
212-543-2111

Dzu — $25
565 Amsterdam Ave (bet. 87th & 88th St.)
212-787-8318

Planet Sushi* — $25
380 Amsterdam Ave (at 78th St)
212-712-2182

Raku* — $20
Upper West

Popular for the speedy delivery Raku boasts over 50 kinds of original rolls on the menu making it a fun fare to discover and try something new. Their Buy 1 Get 1 Half Off for beer and sake is a great deal, and you can also participate in the discount program.
57 W 76th St. (at Columbus Ave.)
212-873-1220

Saga Grill — $25
1269 Amsterdam Ave. (bet. 122nd & 123rd St)
212-666-2996

Saji's — $15
256 W 109th St. (Broadway & Amsterdam Ave)
212-749-1834

Suma Sushi — $25
964 Amsterdam Ave (bet. 107th & 108th St.)
212-280-5858

Sun-Chan* — $25
2707 Broadway (bet. 103rd & 104th St.)
212 749-5008

Sushi Haan — $35
496 Amsterdam Ave (bet. 182nd & 183rd St.)
212-874-1074

Sushi Yasaka* — $30
251 W 72nd St. (Broadway & West End Ave)
212-496-0460

Sushi Yo 2 — $18
827 W 181st St. (bet. Pinehurst & Cabrini)
212 781-8833

Tenzan — $32
285 Columbus Ave (bet. 73rd & 74th St.)
212-580-7300

Vine Sushi & Sake* — $20
2953-55 Broadway (bet. 115th & 116th St.)
212-222-8668

Yasha Ramen* — $13
940 Amsterdam Ave. (bet. 106th & 107th Ave)
212 222 2995

Upper East

Aki Sushi — $25
1425 York Ave. (bet. 75th & 76th St.)
212-628-8885

AMURA* — $23
1567 2nd Ave. (bet. 80th & 81st St.)
212 772 1888

Dongori — $40
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737 5656

Fuji Yama — $30
1466 1st Ave. (bet. 76th & 77th St.)
212-249-2722

Ginza — $20
600 Lexington Ave (at 52nd St)
212-888-7838

Haru — $30
1328 3rd Ave. (at 76th St.)
212-452 1028

Haru Sake Bar — $38
1327 3rd Ave. (at 76th St.)
212-452 2230

Ichiro — $30
1534 2nd Ave (bet. 81st & 82nd St.)
212-249-7300

Ikenohana — $30
1016 Lexington Ave (bet. 72nd & 73rd St.)
212-737-5935

YASHA'S MEGA RAMEN
New Menu Items also Available!
Unique Ramen Restaurant on the Upper West Side
A few minutes walk from 103 St (1)
940 Amsterdam Ave. (bet. W 106th & 107th St.)
212-222-2995 Yashanoodles@gmail.com
www.YashaRamen.com *Delivery Available

ADVERTISEMENT

Uoriki Fresh's Food Safety Column -Vol. 4-

Tuna Teases Testers' Tastebuds

From left to right: Super Frozen, fresh and CO treated tuna sashimis.

At sushi restaurants, diners eat what the chef prepares for them. But what if you, the customer, were asked to choose your favorite from among three different types of tuna sashimi? Would you know what to look for, which to select? The participants in a recent tuna tasting at the Chopsticks NY office had a chance to get some insider tips – and what they learned just might improve your future culinary experience.

A: CO-treated

This tuna has a vivid, uniformly deep-red color that most tasters found visually appealing, believing it to be a sign of "freshness." However, seafood expert, Yoshitomo Gomi of Uoriki Fresh, Inc., provider of super-frozen fish (category C, below), explained that this tuna's bright red hue is in fact a sign that it is not necessarily fresh, but treated with Carbon Monoxide to appear more appetizing. While some tasters liked the soft texture of CO treated tuna, most found it to be too mushy and watery, with a "gross" red liquid "discharge." All agreed that this tuna had "no smell," for better or for worse. Again, the absence of fishy odor is the result of CO treatment, which neutralizes smell. Although this seems like a good thing, the problem, Mr Gomi warns, is that fish which is not fit to eat can easily be made to look, smell, and taste like better-quality seafood – and eating it could be hazardous to diners' health. Experts strongly recommend avoiding CO-treated fish. The old adage "you get what you pay for" really holds true in this case.

B: Fresh

In appearance, fresh tuna (i.e. frozen hours or days after being caught) rated second in appearance to CO-treated tuna, with an appetizing red color. Tasters commented on the "nice, firm texture" of this fish, which had "more bite" than A, and "a better mouth feel," while still "buttery" on the tongue. As for the smell and taste, most felt this one had the strongest "fishy" smell of the three tuna samples, although a few tasters believed it "tastes like tuna should," with "no overpowering taste" (and a couple detected "no fishy smell" at all). "The texture and color of this sashimi are the best among all three," noted one taster – which is understandable, considering that for years, fresh has been the gold standard of raw-fish excellence. What the tasters did not yet understand was that the third option, C, was in fact the new gold standard; their palates simply had to get accustomed to its appearance, smell, and taste.

C: Super-Frozen

The benchmark against which all raw fish will ultimately be measured from now on is super-frozen. In this process, fish is frozen on the boat, immediately after capture, and kept at minus 72 degrees Fahrenheit, which is the temperature used to transport blood and organs for medical transplants. Sashimi preserved this way delivers the truest tuna taste and texture. The tasters agreed that C "seems heartier than the others" and "feels real – less processed." Still, several tasters continued to prioritize looks, commenting on the "varied shades" of the sashimi, noting that "some pieces look better than others," and that it's "not as pleasant to look at" as A. For the most authentic, delicious sashimi experience, Mr. Gomi cautions against judging fish by appearance alone. And indeed, once the tasters got past the looks category, they commented on the "nice mouth feel" and clean smell. "Really nice flavor," said one taster; "Nice taste without being too strong," noted another. Super-frozen may take getting used to at first, especially for palates accustomed to CO-treated, but once you've tried it, there's no question that this is the raw fish you'll aspire to enjoy.

Upper East **INASE***
1506 1st Ave (bet. 82nd & 83rd St.) $40
212-628-1238

Upper East **IRON Sashi***
355 E 78th St (bet. 1st & 2nd Ave.) $25
212 772 7680

Upper East **Isohama**
1968 3rd Ave (bet. 93rd & 94th St.) $30
212-828-0099

Upper East **Iwasaki Sashi**
1103 1st Ave (bet. 60th & 61st St.) $25
212-308-1828

Upper East **Ko Sushi (2nd Ave.)**
1328 2nd Ave (at 70th St.) $31
212-439-1678

Upper East **Ko Sushi (York Ave.)**
1615 York Ave (bet. 86th & 89th St.) $31
212-772-1828

Upper East **Kotto Sushi***
310 E. 53rd St. (bet. 1st & 2nd Ave.) $30
212-426-1216

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet. 83rd & 84th St.) $30
212-988-5024

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.) $30
212-740-6454

Upper East **Naruto Ramen***
1596 3rd Ave (bet. 89th & 90th St.) $10
212-289-7003

Upper East **Oki Sushi**
1575 3rd Ave (bet. 89th & 90th St.) $35
212-828-2388

Upper East **Poke**
343 E. 95th St (bet. 1st & 2nd Ave.) $30
212 249-0568

Upper East **Sasabune**
401 E. 73rd St. (bet. 1st & York Ave.) $40
212-249-6563

Upper East **Shaba-Shaba 70***
314 E. 70th St (bet. 1st & 2nd Ave.) $25
212-861-5635

Upper East **Sushi Haaa**
1501 E. 2nd Ave (at 79th St.) $25
212-327-0602

Upper East **Sushi of Gan**
402 E. 78th St (bet. 1st & York Ave.) $80
212-517-5340

Upper East **Sushi Seki***
1143 1st Ave. (bet. 62nd & 63rd St.) $57
212-371-0236

Upper East **Sushi Suki**
1577 York Ave (bet. 83rd & 84th St.) $20
212 249-3788

Upper East **Tanashi**
1372 York Ave (bet. 73rd & 74th St.) $61
646-727-3056

Upper East **Tanashi Sashi Sake Bar***
1372 York Ave (bet. 73rd & 74th St.) $55
646-727-3056

Upper East **Tatami 72**
1400 2nd Ave (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Taazaa**
518 2nd Ave (bet. 52nd & 53rd St.) $35
212-980-5900

Upper East **Teriyaki Boy***
1640 3rd Ave (bet. 91st & 92nd St.) $7
212-427-7150

Upper East **Tokaibi 86***
314 E. 86th St (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East **Totoya**
1164 1st Ave. (at 63rd St.) $25
212 753-0422

Upper East **Wajima**
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-9095

Upper East **Wasabi Lobby**
1584 2nd Ave (at 82nd St.) $30
212-988-8882

Upper East **YUKA***
1557 2nd Ave (bet. 80th & 81st St.) $25
212 772-9676

Upper East **Yuko**
1531 York Ave (at 81st St.) $25
212-988-5800

Midtown West

Midtown West **Ars Sushi**
374 W 45th St (at 9th Ave.) $15
212 265-5696

Midtown West **Aki Sushi**
366 W 52nd St (bet. 8th & 9th Ave.) $30
212 262 2968

Midtown West **Aoki**
234 W 48th St (bet. Broadway & 8th Ave.) $30
212-956-2351

Midtown West **Bamboo 52**
344 W 52nd St (bet. 8th & 9th Ave.) $12
212-315-2777

Midtown West **Benihana**
47 W 56th St (bet. 5th & 6th Ave.) $30
212-581-0930

Midtown West **Beato Sushi***
1407 Broadway (bet. 38th & 39th St.) $8
212 394-1405

Midtown West **aast 55***
253 W 55th St (bet. Broadway & 8th Ave.) $20
212 581-2240

Midtown West **Go Sushi**
756 3th Ave (at 51st St.) $20
212-459-2288

Midtown West **GOJ GO! CURRY!***

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Del very is available in Midtown West and East for a limited time. Details on website
273 W 38th St (bet. 7th & 8th Ave.) $0
212-730-5555 www.gogocurryusa-ny.com

Midtown West **Haru**
205 W 43rd St (bet. Broadway & 8th Ave.) $35
212-398-9810

Midtown West **Haaami Sushi**

If your hunger needs to be tamed with sushi, Hanami Sushi is the place to be. Hanami Buffet offers all-you-can-eat style sushi rolls with unlimited refills of sake and soda for $29.95(+ tax). Menbon Chopsticks NY and received a special deal for a delivery after 5:30pm
857 9th Ave (bet. 55th & 56th St.) $15
212 259-2389

Midtown West **Ichimasa**
302 W 50th St (bet. 8th & 9th Ave.) $20
212 315-4800

Midtown West **Iankaya**
231 W 40th St (bet. 7th & 8th Ave.) $45
212 354-2185

Midtown West **IPPUDO NY WESTSIDE**
321 W 51st St (bet. 8th & 9th Ave.) $32
212-974-2500

Midtown West **ISE Menkui-tei 56**
56 W 56th St (bet. 5th & 6th Ave.) $25
212-707 8702

Midtown West **Ishihama**
319 5th Ave (at 32nd St.) $30
212-696-0202

Midtown West **KATSUHAMA55**
43-45 W 55th St (bet. 5th & 6th Ave.) $18
212 541 7145

Midtown West **Kodama 45**
301 W 45th St (at 8th Ave.) $25
212 582-8085

Midtown West **Koi**
40 W 40th St (bet. 5th & 6th Ave.) $60
212-921-3330

Midtown West **Mira Sushi**
46 W 22nd St (bet. 5th & 6th Ave.) $11
212-685-7885

Midtown West **Monster Sushi**
22 W 46th St (bet. 5th & 6th Ave.) $30
212 398-7707

Midtown West **Natsumi**
226 W 50th St (bet. Broadway & 8th Ave.) $40
212-258-2961

Midtown West **Nippori***
241 W 51st St (bet Broadway & 8th Ave.)
646-964-5332
$30

Midtown West **NOBU 57**
40 W 57th St (bet 5th & 6th Ave.)
212 757-8000
$100

Midtown West **Ocha***
350 W 46th St (bet 8th & 9th Ave.)
212-541-3196
$25

Midtown West **Ootoya Times Square**
141 W 41st St (bet 6th Ave. & Broadway)
212-704-0833
$20

Midtown West **Saka Bar Hagi**
152 W 49th St (bet. 6th & 7th Ave.)
212-764-1549
$25

Midtown West **Sapporo***
152 W 49th St (bet. 6th & 7th Ave.)
212-245-5372
$18

Midtown West **SHABU SHABU KOBE***
3 W 36th St. (bet. 5th & 6th Ave.)
212-695-8855
$25

Midtown West **Shimizu**
318 W 51st St (bet. 8th & 9th Ave.)
212-581-1581
$35

Midtown West **Soba Nippaa***
13 W 52nd St. (bet. 5th & 6th Ave.)
212-489-2525
$30

Midtown West **Sugiyama**
251 W 55th St (bet. Broadway & 8th Ave.)
212-956-0670
$85

Midtown West **Sushi Oamo**
330 W 58th St (bet. 8th & 9th Ave.)
212 707-1501
$45

Midtown West **Sushi of Gari 46**
347 W 46th St (bet. 8th & 9th Ave.)
212-957-0046
$80

Midtown West **Sushi Osaka**
535 8th Ave (W 36th & 37 th St.)
212-629-5706
$15

Midtown West **Sushidaa***
123 W 49th St (bet. 6th & 7th Ave.)
212-398-2900
$45

Midtown West **Sushi Zaa**

Serving healthy and balanced dishes in Midtown for over 30 years. SushiZen prepares Omakase at the sushi bar exclusively by the 2 veteran chefs. Each dish is made using fresh, premium ingredients and are sure to delight discerning palate.
108 W 44th St (bet. 6th & 7th Ave.)
212-302-0707 www.sushizen-ny.com
$85

Midtown West **Sushiya***
28 W 56th St (bet. 5th & 6th Ave.)
212 247-5758
$20

Midtown West **TABATA***
540 9th Ave (bet 39th & 40th St.)
212-290-7691
$15

Midtown West **Tarokawa Ramen***
505 9th Ave (bet 57th & 58th St.)
212-307-0170
$12

Midtown West **Totto Ramaa W 51nd**
464 W 51st St (bet. 9th & 10th Ave.)
646-586-8058
$20

Midtown West **Totto Ramaa W. 52nd**
366 W 52nd St. (bet. 8th & 9th Ave.)
212-582-0052
$20

Midtown West **Yakitori TOTTO**
251 W 55th St. (bet. Broadway & 8th Ave.)
212-245-4565
$45

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level
212-459-2100
$10

Midtown East

Midtown East **Aburiya Kinosuke***
213 E. 45th St. (bet. 2nd & 3rd Ave.)
212-867 5454
$65

Midtown East **Arata Sushi**
1047 2nd Ave (bet. 55th & 56th St.)
212-371-1331
$20

Midtown East **Azusa***
3 E. 44th St. (bet. Madison & 5th Ave.)
212-681-0001
$35

Midtown East **Gyu-Kaku***
805 3rd Ave. 2 Fl. (at 50th St.)
212-702-0811
$40

Midtown East **Hakubai**
The Kitano Hotel, 66 Park Ave. (at 38th St.)
212-885-7111
$66

Midtown East **Haru**
280 Park Ave. (at 48th St.)
212-430-3600
$35

Midtown East **Hatsuhaaa**
17 E. 48th St. (bet. Madison & 5th Ave.)
212-355-3345
$50

Midtown East **Hide-Chaa Ramea**
248 E. 52nd St. 2 Fl. (bet. 2nd & 3rd Ave.)
212-813-1800
$20

Midtown East **HINATA**
155 E. 55th St. (bet. 3rd Ave. & Lex)
212-355-2374
$20

Midtown East **Hiroshi Japanese Fusion**
585 3rd Ave. (bet. 39th & 39th St.)
212-661-3288
$25

Midtown East **Izakaya Ariyoshi**
225 E. 53rd St. (bet. 2nd & 3rd Ave.)
212 319-3940
$25

Midtown East **Izakaya Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.)
212-986-5604
$40

Midtown East **Jukai**
237 E. 53rd St. (bet. 2nd & 3rd Ave.)
212 588-3788
$30

Midtown East **Kajitsu**
125 E. 39th St. (bet. Lex & Park Ave.)
212-228-6873
$80

Midtown East **KATSUHAMA47***
11 E. 47th St. (bet. Madison & 5th Ave.)
212 758-5908
$16

Midtown East **Kuruma Zushi**
7 E. 47th St. 2 Fl. (bet. Madison & 5th Ave.)
212 317 2802
$110

Midtown East **Lucky Cat**
232 E 53rd St. (bet. 2nd & 3rd Ave.)
212-838-5333
$30

Midtown East **Maachanka-Tai**
131 E. 45th St. (bet. 3rd & Lexington Ave.)
212-986-9805
$14

Midtown East **Nada-Sushi**
135 E. 50th St. (bet. 3rd & Lexington Ave.)
212-486-2537
$25

Midtown East **NIKAI***
930 3rd Ave. 2nd Fl. (at 51st St.)
212 355-5855
$12

Midtown East **Nippoa***
155 E. 52nd St. (bet. 3rd & Lexington Ave.)
212 758-0224
$49

Midtown East **Nishida Shotaa**

Nishida Shoten is a ramen shop offering a wide range of menu items like tonkotsu ramen noodle soup and izakaya style appetizers as well as over 30 different kinds of "cup sake". With the décor reminiscent of the old Japan, enjoy a unique Japanese Rice no other
302 E 49th St. (bet. 1st & 2nd Ave.)
212-308-0751 www.ramenjoe.com
$13

Midtown East **NORIKOH**
10 E. 35th St. (bet. Madison & 5th Ave.)
646-318-6772
$25

Midtown East **Ramaa Takumi***
517 3rd Ave. (bet. 34th & 35th St.)
212-679-2752
$10

Midtown East **Restaurant SEO**
243 E. 43th St. (bet. 2nd & 3rd Ave.)
212 355-7722
$40

Midtown East **Ringo**
205 E. 45th St. (bet. 2nd & 3rd Ave.)
212-867 4200
$50

Midtown East **Sakagura***

Largest sake list in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & a ce bowl are popular. This amazing hideout situated on the basement level is perfect for couples. Private parties available.
211 E 43rd St. B1F (bet. 2nd & 3rd Ave.)
212-953-7253 www.sakagura.com
$50

THE JAPANESE PEOPLE'S RAMEN DESTINATION
HAPPY HOUR!
4:30pm-6:30pm Mon-Fri
Sapporo Draft Small $1 Large $2
& All Appetizers and Drinks Half Price!
Free Extra Noodles
Fri after 12am
HIDE-CHAN RAMEN
248 E 52nd St 2nd Fl (Bet. 2nd & 3rd Ave) 212-813-1800

Midtown East **Shinbashi***
7 E 49th St (bet. Madison & 5th Ave.) | 212-813-1009 | $30 Su L

Midtown East **Shochu & Tapas AYA**
247 E 50th St (bet. 2nd & 3rd Ave.) | 212-715-0770 | $30 Su

Midtown East **Soba TOTTO**
211 E 43rd St. 1 Fl (bet. 2nd & 3rd Ave.) | 212-557-8200 | $40 L

Midtown East **Sushi Time**
821 2nd Ave. (at 44th St.) | 212-983-8383 | $20 L

Midtown East **Sushi You***
246 E 51st St (bet. 2nd & 3rd Ave.) | 212-752 2987 | $85 L

Midtown East **SushiAnn**
30 E 51st St (at Park Ave.) | 212-755-1780 | $50 Su L

Midtown East **Sushiden***
18 E 48th St (bet. Madison & 5th Ave.) | 212 758-2700 | $45 Su L

Midtown East **TOMI JAZZ**
239 E 53rd St (bet. 2nd & 3rd Ave.) | 646-437 1254 | $30

Midtown East **Totto Raman E 52nd**
246 E 52nd St (bet. 2nd & 3rd Ave.) | 212-421-0052 | $20 Su L

Midtown East **West Udon Izakaya**
150 E 46th St (bet. 3rd & Lexington Ave.) | 212-922 9677 | $10 L

Midtown East **Yakiniku GEN***
250 E 52nd St (bet. 2nd & 3rd Ave.) | 212-702 1128 | $50

Midtown East **YAMA Restaurant**
309 E. 49th St. (bet. 1st & 2nd Ave.) | 212-355-3370 | $28 Su

Midtown East **Yamakaga Takyo**
1026 2nd Ave (bet. 54th & 55th St.) | 646-570-0183 | $20

Korea Town

Koreatown **Ichi Umi Restaurant***
8 E 32nd St. (bet. Madison & 5th Ave.) | 212 725-1333 | $30 L

Koreatown **Izakaya MEW***
53 W 35th St. (bet. 5th & 6th Ave.) | 646-368-3384 | $25 L

Koreatown **Kirakuya**
2 W 32nd St. (bet. 5th Ave. & Broadway) | 212-695-7272 | $30 Su L

Koreatown **Toyama Sushi**
11 W. 36th St. (bet. 5th & 6th Ave.) | 212-967 3541 | $22 L

Chelsea

Chelsea **AA Ichiban Sushi**

To celebrate the 5th anniversary All you-can-eat with free drinks is offered for $28 (+tax) per person. In 2 hours you can enjoy sushi, sushi rolls, hibachi and more. During dinner hours, mention Chopsticks NY for a special deal on orders over $35 per person.
213 W 28th St (bet. 7th & 8th Ave.) | 212-675-8188 www.aaichibansush.com | $18 L

Chelsea **Ajisan Raman***
135 W 29th St (bet. 5th & 7th Ave.) | 646-838-0888 | $16 L

Chelsea **Asuka Sushi***
300 W 23rd St (at 8th Ave.) | 212 727 0088 | $25 L

Chelsea **Blue Ginger**
106 8th Ave. (bet. 15th & 16th St.) | 212 352 0911 | $30 L

Chelsea **Charry**
355 W. 16th St. (bet. 8th & 9th Ave.) | 212-929-5400 | $50 Su

Chelsea **annju***

A self-service restaurant conveniently located near Union Square station, annju features an original menu created by the Japanese owner. There are many items to choose from, including sushi, bento, ramen, udon, donburi and sake.
20 E 17th St (bet. 5th Ave. & Broadway) | 646-398-7004 | $10 L

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th location of Go! Go! Curry! in NYC. "Katsu curry", Home-run curry" and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.
144 W 19th St (bet. 6th & 7th Ave.) | 212-255-4555 www.gogocurryusa-ny.com | $8.5

Chelsea **Hanamizuki Cafe***
143 W 23rd St (bet. 6th & 7th Ave.) | 212-206-5533 | $9 Su L

Chelsea **IRON Sushi**
440 3rd Ave (bet. 30th & 31st St.) | 212 447-5822 | $25 L

Chelsea **Izakaya Tan**
207 10th Ave (bet. 22nd & 23rd St.) | 212-627 7777 | $25

Chelsea **Kiku Sushi***
235 9th Ave (bet. 24th & 25th St.) | 212-627-8060 | $15 L

Chelsea **Mamoya Chelsea**
185 7th Ave (at 21st St.) | 212 989-4466 | $40 L

Chelsea **Monstar Sushi***
158 W 23rd St. (bet. 6th & 7th Ave.) | 212-620-0131 | $30 L

Chelsea **MORIMOTO**
85 10th Ave (bet. 15th & 16th St.) | 212-989-8883 | $90 L

Chelsea **Naka Naka**
458 W 17th St. (bet. 9th & 10th Ave.) | 212-929-8544 | $50 M

Chelsea **Ootoya Chelsea**
8 W 18th St. (bet. 5th & 6th St.) | 212 255-0012 | $20 L

Chelsea **Tanuki Tavern**
Gansevoort Hotel, 18 9th Ave. (at 13th St.) | 212 660-6766 | $50 L

Gramercy

Gramercy **15 EAST**
15 E 15th St (bet. Union Sq. W & 5th Ave.) | 212-647 0015 | $80 Su L

彩 Shochu / Tapas AYA

Largest Selection of SHOCHU in NY

Japanese Lunch
11:30-2:30pm (Mon-Fri)

3 Daily Specials ($10) & Washu Beef Curry ($12)

Happy Hour:
4pm-7pm (Mon-Sat)

Draft Beer $3.5
All Shochu Half Price
House Wine $4
Sake $6
Any Cocktails $7

Lunch: 11:30-2:30pm (Mon-Fri) Dinner: 4-11pm (Mon-Sat)
Tel: 212.715.0770 247 E 50th St. NYC aya-nyc.com

Now Open Late Night!

Mon-Sat until 4am

Late Night Happy Hour
11pm-4am
Draft Beer (S) $3, (L) $6, (P) $10
Hot Sake (S) $2.50, (L) $5
House Wine $4

Japanese Izakaya style food with great selection of sake & shochu

Mon-Fri: 11:30am-2:30pm (L.O), 5pm-3:45am (L.O)
Sat: 12pm-3:45am (L.O) Sun & Holiday: 12pm-3:45pm (L.O)

うどん Udon Izakaya West 212-922-9677
150 E. 46th St. (bet. 3rd & Lexington Ave.)

525 6th Ave., (bet. 13th & 14th St.) | TEL: 212-255-9981 / 9431 | Open 7 Days
Free Delivery - min $10 | Order online. www.MikadoSushiBar.com

Japanese mama's home cooking
Chinese
86 E. 3rd st. (bet. 1st & 2nd Ave)
646-654-1122 7pm-1am (sun-thu) -2am (fri-sat)
www.downtownnoodle.com

wanna read our back issues?

Easy Navigation,
Exciting Articles,
More Convenient!!

www.chopsticksny.com

ORGANIC YOUNG CHICKEN BROTH
&
NO MSG EVERYTHING HOMEMADE

Happy Hour
50% OFF
ALL GLASS
DRINKS
3-6pm

New appetizer items were added to the menu!

Try our signature ramen,
Kara Ramen

We have vegan ramen also available!

ひなた
HINATA

159 E. 55th St (bet. 3rd & Lexington Ave.)
212-355-2974 www.hinatanyc.com
Open 7 days Mon-Fri 11:30am-11:30pm
Sat 12:30pm-11:30pm
Sun 4pm-11:30pm

*We may close early if the soup runs out.

Spicy $9.50
Kara-age Udon
is Back!

Eat in or take out

A hearty udon noodle soup topped with spicy chicken kara-age marinated in doubanjiang and chili pepper powder.

Authentic Japanese food at a reasonable price
ennju 20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7001
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-8pm

CELEBRATING THE
2ND ANNIVERSARY
of World Trade Center Stadium
February 25
5 topping coupons with an order of curry at
World Trade Center Stadium
(1 topping coupons at other locations)

Have the food delivered to you with Seamless, Grubhub and Delivery.com.

Open 7 days
www.gogocurryusa-ny.com

Times Square Stadium	273 W. 38th St. (bet. 7th & 8th Ave.)
Chelsea Stadium	144 W. 14th St. (bet. 6th & 7th Ave.)
World Trade Center Stadium	12 John St. (bet. Broadway & Nassau St.)
Washington Square Park Stadium	231 Thompson St. (bet. W. 3rd & Bleecker St.)
Cambridge Stadium	581 Massachusetts Ave. Cambridge, MA 02139

Chelsea	Chinatown	Flushing
136 W. 28th St.	14 Mott St.	38-10 138th St. 1st Fl
New York, NY 10001	New York, NY 10013	Flushing, NY 11354
Mon-Sun 11:30am-10pm	Mon-Thu, Sun 11am-10pm	Fri-Sat 11am-11pm

Gramercy **Ajisai Sushi**
519 3rd Ave (bet. 34th & 35th St.)
212-696-2056 $25

Gramercy **Choshi***
77 Irving Place (at 19th St.)
212-420-1419 $20

Gramercy **Hasu**
346 1st Ave. (at 20th St.)
212-598-0135 $30

Gramercy **Hera**
220 Park Ave. S. (at 18th St.)
646-428-0999 $30

Gramercy **Kaiten Sushi East***
328 3rd Ave (bet. 28th & 29th St.)
212-683-2226 $15

Gramercy **Mishima***
104 Lexington Ave (bet. 30th & 31st St.)
212-532-9598 $25

Gramercy **Momokawa**
157 E. 28th St (bet. 3rd & Lexington Ave.)
212-684-7830 $35

Gramercy **Sehori**
160 Lexington Ave (bet. 30th & 31st St.)
212-481-7786 $20

Gramercy **Sushi SAMBA**
245 Park Ave. S. (bet. 19th & 20th St.)
212-475-8377 $35

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (Park Ave. S. & Madison Ave.)
212-889-2208 $40

Gramercy **Terakawa Ramen***
18 Lexington Ave. (bet. 23rd & 22nd St.)
212.777.2808 $12

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.)
212-475-0669 $20

West Village

West Village **Cho Cho Sen***
15 W. 8th St. (bet. 5th & 6th Ave.)
212-473-3333 $25

West Village **Dojo Restaurant***
14 West 4th St. (at Mercer St.)
212-505-6343 $25

West Village **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.)
212-647-9196 $40

West Village **GO GO CURRY!***
With the motto "Everything for your gentle vegetable," 5th 15th 25th are Go! Go! Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St. (bet. W. 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Hokata Tontoro***
61 Grove St. (bet. 7th Ave. & Bleecker St.)
212-242-3690 $25

West Village **Morumi**
546 LaGuardia PL (bet. Bleecker & 3rd St.)
212-979-7055 $30

West Village **Mikado***
525 6th Ave. (bet. 13th & 14th St.)
212 255-9381 $20

West Village **Miyabi**
121 W. 3rd St. (bet. MacDougal St. & 6th Ave.)
212-228-1668 $15

West Village **Miyagi**
220 W. 13th St. (bet. 7th & Greenwich Ave.)
212-620-0130 $25

West Village **Nagomi**
179 Prince St. (bet. Thompson & Sullivan St.)
212.367.9230 $35

West Village **Ramen Takemi***
90 University PL (bet. 11th & 12th St.)
212-223-2752 $13

West Village **Ramen-Ya West 3rd**
133 W. 3rd St. (bet. Macdougal & 6th Ave.)
212-254-6628 $15

West Village **Ramen-Ye West 4th**
181 W. 4th St. (bet. 6th & 7th Ave.)
212 989-5440 $15

West Village **Rockmeisha***
11 Barrow St. (bet. 4th & Bleecker St.)
212-675-7778 $35

West Village **Saikai**
24 Greenwich Ave. (10th St.)
646-838-5588 $50

West Village **Soto**
357 6th Ave. (bet. 4th St. & Washington Pl.)
212-414-3088 $50

West Village **Sushi Membo**
255 Bleecker St. (bet. Leroy & Cornelia St.)
212-675-5885 $18

West Village **Sushi Yawo**
25 W. 8th St. (bet. 5th & 6th Ave.)
212-253-3888 $30

West Village **The Tokyo Tapes Cafe**
7 Cornelia St. (bet. Bleeker St. & 4th.)
212-242-1333 $12

West Village **Tomoe Sushi**
172 Thompson St. (bet. Houston & Bleecker St.)
212.777.9346 $40

West Village **Ushiwakamaru**
136 W. Houston St. (bet. Sullivan & MacDougal St.)
212-228-8181 $80

East Village

East Village **Ashiya**
157 1st Ave. (bet. 10th & 11th St.)
212-505-3348 $15

East Village **Beron Beron**
164 1st Ave. (at 10th St.)
212-477-1005 $30

East Village **BOND ST**
6 Bond St. (bet. Lafayette & Broadway)
212 777 2500 $75

East Village **Cho-Ko Restaurant**
59 1st Ave (bet. 3rd & 4th Sts.)
212-388-0085 $10

East Village **Dieci**
228 E. 10th St. (bet. 1st & 2nd Ave.)
212-367-9545 $40

East Village **Cha-An**
Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-do (tatami tea room) is available by reservation.
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.)
212-228-4030 www.chaanteahouse.com $20

East Village **Curry-Ya**
Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.
214 E. 10th St. (bet. 1st & 2nd Ave.)
866-602-8779 www.nycurry-ya.com $20

East Village **East Noodle**
115 2nd Ave. (at 7th St.)
212-982 4285 $16

East Village **Gyu-Keke***
34 Cooper Sq. (bet. 4th St. and Astor Pl.)
212-475-2963 $40

East Village **Hasaki***
210 E. 9th St. (bet. 2nd & 3rd Ave.)
212-473-3327 $40

East Village **Hi-Collar**
214 E. 10th St. (bet. 1st & 2nd Ave.)
212 777 7011 $20

East Village **Hot Pot**
58 St. Marks Pl. (bet. 1st & 2nd Ave.)
212-533-7711 $30

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.)
212-388-0088 $29

East Village **IRON Sushi***
212 10th St. (bet. 1st & 2nd Ave.)
212 228-0102 $25

East Village **Izakaya**
326 East 6th St. (bet. 1st & 2nd Ave.)
917-457-1284 $40

IPPUDO Westside Exclusive
BOSS RAMEN
ICED BOSS COFFEE $2
Red-eye bourbon shoyu ramen with duck chashu
$18 available only through JAN. - MAR.
IPPUDO WESTSIDE
321 W. 51st St. (bet. 8th & 9th Ave.)
212.974.2500
WWW.IPPUDONY.COM
Mon-Thu 11am~3:30pm 5pm~11:30pm
Fri, Sat 11am~3:30pm 5pm~12:30am
Sun 11am~10:30pm
*Limited servings per day

焼肉 Yakiniku West
YAKINIKU WEST
218 E 9TH STREET
(BET 2ND & 3RD AVE)
212-979-9238
SPECIAL DISCOUNT
SUN & WED
15 KOBE SHORT RIB $9.95 → $6.95
MON & TUE
50% OFF SHORT RIB $6.95 → $3.48
FINGER RIB $5.95 → $2.98
PRIME SHORT RIB $9.95 → $7.98
SHORT RIB W/ BONE $7.50 → $5.50
EARLY BIRD (EVERYDAY 5-6PM)
$9.95 SHORT RIB, WHITE RICE, MISO SOUP OR SALAD & ICE CREAM
HAPPY HOUR
HALF PRICE OF KIRIN DRAFT BEER, LARGE HOT SAKE, AND $3.8/EA BOTTLE OF SHOCHU!

Quality Seafood Direct from JAPAN

Tsukiji Express® is the ultimate door-to-door service, delivering the highest quality fish directly to your restaurant from the world's biggest fish market, Tsukiji. No matter which city you are in across the U.S., the Tsukiji market is now close at hand. We personally inspect and select the fish as well as other seafood to ensure that you get the best quality. Your order is then delivered to you via our ultimate shipping method, which has been perfected over time through extensive research and development to get your order to you in the same condition as when it left the Tsukiji market.

TSUKIJI Express™

To Order Tsukiji Express,
Please contact True World Foods

www.tsukijiexpress.com

Chef Suzuki, Sushi Zen (www.sushizen-ny.com)
Photo Kenji Takigami (www.kenjitakigami.com)

True World FOODS

www.trueworldfoods.com
32-34 Papetti Plaza, Elizabeth, NJ 07207
908-351-9090

East Village — Jack's Sliders & Sushi $15
171 3rd Ave (bet. 16th & 17th St.)
212-466-2928

East Village — Japonica $40
100 Universe Pl (at 12th St.)
212-243-7752

East Village — JEWEL BAKO $45
238 E. 5th St. (bet. 2nd Ave. & Cooper Sq.)
212-979-1012

East Village — Kombi Ramen House* $15
351 E. 14th St. (bet. 1st & 2nd Ave.)
212-228-1366

East Village — Kenka* $25
25 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-254-6363

East Village — Kotoheki $25
60 3rd Ave. (1st, 10th & 11th St.)
212-353-5088

East Village — Kyo Ya $42
34 E. 7th St. (bet. Ave. A & 1st Ave.)
212-982-4140

East Village — Mey's Place Sushi $15
121 2nd Ave. (bet. 7th & St. Marks Pl.)
212-533-8448

East Village — MINCA $10
536 E. 5th St. (bet. Ave. A & B)
212-505-8001

East Village — Noodle Cafe Zen* $12
31 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-533-6855

East Village — OHTaisho* $20
9 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-673-1300

East Village — Otafuku × Madeta* $7
Otafuku x Madeta specializes in popular Japanese comfort food Takoyaki (octopus balls) and Okonomiyaki pancakes as well as Madeta (Tayaki) and Yaki soba. Our food will make you feel like you are in downtown Tokyo.
220 E. 9th St. (bet. 2nd & 3rd Ave.)
646-596-3438

East Village — Rai Rai Ken* $15
Have you ever seen the movie Tampopo? Japanese cult movie about ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen shop without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
215 E. 10th St. (bet. 1st & 2nd Ave.)
212-477-9090

East Village — Ramen Misoya New York $10
129 2nd Ave. (bet. 7th St. & St. Marks Pl.)
212-677-4125

East Village — Ramen Setagaya* $13
34A St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-982-2958

East Village — Rice Burger Yonekichi $14
Rice burgers have arrived in the East Village. The "buns" are rice patties that are 100% additive-free and grilled to order with just a slight brush of soy sauce. Enjoy the simple taste of rice while savoring our umami-loaded fillings.
239A E. 5th St. (bet. 2nd & 3rd Ave.)
646-678-5785 www.yonekichi.com

East Village — Saké Bar Decibel $40
240 E. 9th St. (bet. 2nd & 3rd Ave.)
212-979-2733

East Village — Rohataya NY $45
Roasting fish shipped from Tsukiji market, and local ingredients carefully grilled to perfection, this is authentic rohataya-ki. You will love the satisfying à la carte menu and the carefully selected sake and shochu. Chef's choice $48 tasting course $40 popular lunch set $10
231 E. 9th St. (bet. 2nd & 3rd Ave.)
212-979-8674 www.rohataya-ny.com

East Village — Saké Bar Satsko $25
202 E. 7th St. (bet. Ave. B & C)
212-614-0933

East Village — Shabu-Tetsu* $30
216 E. 10th St. (bet. 1st & 2nd Ave.)
212-477-2972

East Village — Sobakoh* $15
308 E. 9th St. (bet. 1st & 2nd Ave.)
212-254-2244

East Village — Sobeya* $20
Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon & side dishes and dessert. Daily special appetizers and sake select on available for dinner.
229 E. 9th St. (bet. 2nd & 3rd Ave.)
212-533-6969 www.sobeya-nyc.com

East Village — Soben East Village* $15
325 E. 6th St. (bet. 1st & 2nd Ave.)
212-388-1155

East Village — Souen Restaurant* $20
28 E. 13th St. (bet. University Pl. & 5th Ave.)
212-627-7150

East Village — Sushi Ooto $31
110 1st Ave. (bet. 7th & 8th St.)
646-692-9309

East Village — Sushi Lounge* $20
98 St. Marks Pl. (bet. 1st & 2nd Ave.)
212-533-7711

East Village — Takehechi East Village $25
85 Ave. A (at 6th St.)
212-505-6624

East Village — Udon West* $20
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)

East Village — Uminoie $20
Uminoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).
98 E. 3rd St. (bet. 1st & 2nd Ave.)
646-654-1122 www.doamitownun no e.com

East Village — Village Yokocho $20
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.)
212-598-3041

East Village — Wesen $35
108 E. 4th St. (bet. 1st & 2nd Ave.)
212-777-1378

East Village — Yakiniku West* $25
218 E. 9th St. (bet. 2nd & 3rd St.)
212-979-9238

East Village — Yakitori Taisho* $20
5 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-228-5086

East Village — Yoshi Sushi* $25
131 Ave. A (bet. St. Marks Pl. & 9th St.)
212-420-6908

East Village — Yuba Restaurant $40
105 E. 9th St. (bet. 3rd & 4th Ave.)
212-777-8188

East Village — Zen 6* $15
326 E. 6th St. (bet. 1st & 2nd Ave.)
646-449-9471

Lower Manhattan

Lower Mhn — Ajisen Ramen* $18
14 Mott St. (bet. Worth & Bayard St.)
212-267-6790

Lower Mhn — Azasa $30
49 Clinton St. (bet. Stanton & Rivington St.)
212-777-7065

Lower Mhn — B Flat $25
277 Church St. (bet. Avenue Of The Americas & White)
212-219-2970

Lower Mhn — Bento Sushi* $8
32 Broadway (at Morris St.)
212-747-0994

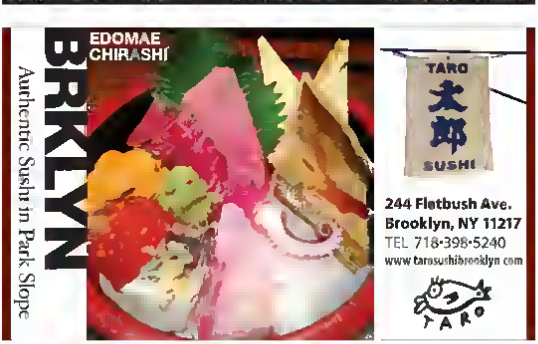
Lower Mhn — Cube 63 $21
63 Clinton St. (bet. Rivington & Stanton St.)
212-228-5751

Lower Mhn — Elevate Restaurant* $25
33 Bowery (at Hester St.)
646-329-3416

Lower Mhn — Family Recipe* $30
231 Eldridge St. (bet. Houston & Stanton St.)
212-529-3133

Suki Thai Shabu
Not Only, Low Calorie Thai Dishes.
GOLDEN GRUB AWARD
2013 #1 Customer Favorite
60-15 Woodside Ave., Queens, NY 11377
718-205-1975 | www.sukithaishabu.com
Tu-Sa 12 pm-11:30 pm Su 12 pm-11 pm

OR8
Exclusively on Fridays and Saturdays
Daily Late Night Menu
Have you tried it yet?
(ONLY FRI & SAT, 12-2AM LAST CALL)
Belly Ramen $13
Mini Chirashi $18
Pickles $6
Fried Chicken $9
Tofu Flanben $6
Edamame Hummus $6
Shrimp Gyoza $9
Pork Ginger Over Rice $12
66 SCOTT 2ND ST BROOKLYN NY 11211 718.384.2152 WWW.OLDEIGHTBK.COM



Lower Mhn **GO! GO! CURRY!***

World Trade Center Stadium's third location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo.

12 John St. (bet. Broadway & Nassau St.) $8.5
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **ISE Oowatown***
56 Pine St. (bet. Pearl & William St.) $38
212-785-1800

Lower Mhn **Kaijou**
21 South End Ave. (at W. Thames St.) $38
212-786-9888

Lower Mhn **Maisna**
96 Kenmare St. (bet. Mulberry St. & Cleveland Pl.) $31
212-274-9398

Lower Mhn **Maison O**
98 Kenmare St. (bet. Mulberry & Lafayette) $30
212-274-9888

Lower Mhn **Mottsu**
265 Mott St. (bet. Prince & Houston St.) $25
212-343-0017

Lower Mhn **NY Sushi Ko**
91 Clinton St. New York, NY 10002 $61
917 734-8457

Lower Mhn **Quickly Shaba Shabu**
237B Grand St. (bet. Chrystie St. and Bowery) $13
212-431-0898

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancy & Rivington St.) $14
212-253-1158

Lower Mhn **Sushaia**
325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **Sushi Azaba**
426 Grnenwich (bet. Laight & Vestry St.) $50
212-274-0428

Lower Mhn **SUteiShi**
24 Peck Slip (bet. Front & Water St.) $30
212 766-2344

Lower Mhn **Yakitori Tora**
72 Kenmare St. (bet. Mulberry & Mott St.) $35
212 966-1100

Lower Mhn **Yopparai**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212 777 7253

Tribeca

Tribeca **Brushstroke**
30 Hudson St. (at. Duane St.) $130
212 791-3771

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212 274-1500

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100
212-219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosanjin**
141 Duane St. (bet. Church St. & W. Broadway) $80
212-349-0164

Tribeca **Shigure***
277 Church St. (bet. White & Franklin St.) $25
212-925-0200

Tribeca **Takahachi Tribeca***
145 Duane St. (bet. Church & W. Broadway) $35
212-571-1830

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212 233-3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hinohisa**
73 Thompson St. (bet. Broome & Spring St.) $85
212-925-1613

Soho **Hiroko's Place**
75 Thompson St. (bet. Broome & Spring St.) $15
212-925-1303

Soho **Omae**
113 Thompson St. (bet. Spring & Prince St.) $30
212 925-1823

Soho **Sawa Soho***
210 6th Ave. (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **1 or 8***
68 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-923-1600

Brooklyn **Bozu**
296 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Catswall***
305 Bedford Avenues (bet. S 1st & S 2nd St) $25
718-388-5333

Brooklyn **Fushimi Japanese Cuisine**
3316 4th Ave. Brooklyn, NY 11209 $40
718-833-7784

Brooklyn **Ganso**
25 Bond St Brooklyn, NY 11201 $11
718-403-0900

Brooklyn **Gaido***
391 Flatbush Ave. (bet. Park & Prospect Pl.) $25
718-638-0668

Brooklyn **Iron Chef House**
32 Clark St. (bet. Monroe Pl. & Henry St.) $15
718-858-9517

Brooklyn **IZAKAYA on SMITH**
176 Smith St. (bet. Wyckoff & Warren St.) $20
718-255-2277

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **Mizu**
192 Bedford Ave. (bet. 6th St. & 7th St.) $20
718-782-9561

Brooklyn **Naruto Ramen**
270 5th Ave. (bet. 1st & Garfield St.) $12
718-832-1111

BentOn Cafe
BentOn changes NewYorker's Lunch
All eyes are an "BENTO" naw.
Paris, Landan, and ..... New Yark.
BentOn annaunces a new service beginning in February 2015.
"BENTO an demand"
Well balanced nutrients, mare than 20 items everyday
including daily menu, never get bared....
BENTO yaur way, that's "BENTO an demand"
"BENTO on demand"
= Healthy
= Well-balanced nutrients
= Fresh
www.bentoncafe.com

Brooklyn **Osaka**
272 Court St. (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave (bet. Berkeley & Lincoln Pl.) $25
718-783-1696

Brooklyn **OZU**
79 Clark St (bet. Hicks & Henry St.) $20
718-797-3288

Brooklyn **Ramen Yebisu***

Ramen Yebisu brings an authentic Sapporo-style ramen to New York by combining traditional seafood ingredients with a chewy thicker-style noodle. Each bowl has a broth's reminiscent of Hokkaido and the traditional toppings added in this part of Japan
126 North 6th St. (at Berry St.) $15
718-782-1444

Brooklyn **Sakura 6**
837 Manhattan Ave. (bet. Calyer & Noble St.) $10
718-349-7688

Brooklyn **SALT + CHARCOAL**
171 Grand St. (at Bedford Ave.) $30
718-782-2007

Brooklyn **Sapporo Hara Japanese**
622 Manhattan Ave. (bet. Driggs & Nassau Ave.) $16
718-389-8721

Brooklyn **Sushi Katsuei**
210 7th Ave (at 3rd St.) $35
718-788-5338

Brooklyn **Tenzan**
7116 18th Ave. (at 71st St.) $30
718-621-3236

Brooklyn **Zenkichi***
77 N 6th St. (bet. Berry St. & Wythe Ave.) $60
718-349-8385

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.) $20
718-398-9698

Queens

Queens **Aji Japansse Cuisine**
36-05 Ditmars Blvd Astoria, NY 11105 $20
718-777-8885

Queens **Ajisen Ramen***
39-40 138th St. 1st Fl. Flushing, NY 11354 $16
718-395-8118

Queens **ARIYOSHI***
41-13 Queens Blvd Sunnyside, NY 11104 $10
718-937-3298

Queens **Bistro 33**
19-33 Ditmars Blvd Astoria, NY 11105 $20
718-721-1933

Queens **gowasabi***
34-02 30th Ave. Astoria, NY 11103 $23
718-204-7354

Queens **Hakata**
37-02 Prince St. Flushing, NY 11354 $13
718-321-0290

Queens **Hibino Japanese Restaurant***
10-70 Jackson Ave. Long Island City, NY 11101 $35
718-392-5180

Queens **Hinomaru Ramen**
33-16 Ditmars Blvd Astoria, NY 11105 $15
347-772-7643

Queens **KATSUNO***
103-01 Metropolitan Ave. Forest Hills, NY $35
718-575-4033

Queens **Kyoto Sushi**
153-11 Union Tpk. Flushing, NY 11354 $35
718-380-7777

Queens **LINN Wafu Dining ***
29-13 Broadway Astoria, NY 11106 $30
718-204-0060

Queens **Matsu Sushi***
3411 30th Ave. Astoria, NY 11103 $15
718-726-7028

Queens **Narita**
107-01 70th Rd Forest Hills, NY 11375 $20
718-263-2399

Queens **Oishii Sushi**
37-04 Ditmars Blvd Astoria, NY 11105 $20
718-626-0588

Queens **Pink Nori***
36-08 30th Ave Astoria, NY 11103 $30
718-545-2356

Queens **Ramen Okidoki***
34-05 30th Ave. Astoria, NY 11103 $15
718-606-1577

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave Glendale, NY 11385 $20
718-326-8704

Queens **Suki Thai Shabu***
60-15 Woodside Ave Queens, NY 11377 $20
718-205-1975

Queens **SUSHI ISLAND***
87-08 Queens Blvd Elmhurst, NY 11373 $20
718-803-3033

Queens **Sushi Yasu***
70-11 Austin St. Forest Hills, NY 11375 $30
718-575-5163

Queens **Takesushi***
43-46 42nd St. Sunnyside, NY 11104 $25
718-729-0263

Queens **Tanda Sushi***
66-26 Fresh Pond Rd. Ridgewood, NY 11385 $12
718-381-0808

Queens **Udon West**
13780 Northern Blvd Flushing, NY 11354 $10
718-359-2324

Queens **Watawa Sushi***
33-10 Ditmars Blvd Astoria, NY 11105 $28
718-545-9596

Long Island

Long Island **Benihana**
2105 Northern Blvd Manhasset, NY 11030 $30
516-627-3400

Long Island **Benihana**
920 Merchants Concourse Westbury, NY $30
516-222-0091

Long Island **Hibino Japanese Restaurant**
333 Henry St. (at Pacific St.) $35
718-392-5190

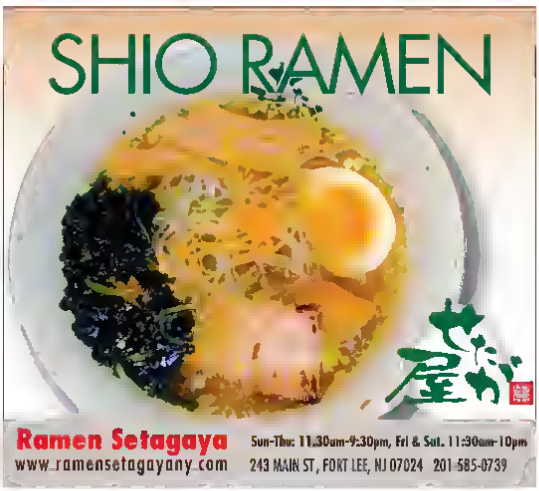
Long Island **Inatome Japanese Steak House***
9 5th St. Valley Stream, NY 11581 $28
516-872-0415

Long Island **Isono**
214 Jericho Tpk Floral Park, NY 11001 $25
516-437-4662

Long Island **Koban Restaurant***
2016 Merrick Rd. Merrick, NY 11566 $30
516-223-8200

Long Island **Kotto**
540 Westbury Ave. Carle Place, NY 11514 $26
516-333-3434

OPEN
365
DAYS
Kuro
Ramen ($9.50)
with Cha-shu Pork Topping ($2)
Thick slices of cha-shu are prepared using pork from Philadelphia,
and the three types of noodles we offer are all homemade.
Serving cheap and delicious food is our motto.
Menya Sandaime 麺屋三代目
1683 Parker Ave Fort Lee, NJ 07024 TEL 201-482-4141
Sun-Thu 11:30am-9:00pm Fri & Sat 11:30am-9:30pm



Long Island — KaraBarn*
473 New York Ave Huntington NY 11743 — 631-673-0080 — $30

Long Island — Karofuua*
77 Commack Rd Commack NY 11725 — 631-499-1075 — $20

Long Island — Mumoa Restaurant *
1300 Franklin Ave Garden City NY 11530 — 516-747-3366 — $32

Long Island — Nagashima
12 A 1 Jericho Tpk Jericho NY 11753 — 516-338-0022 — $25

Long Island — Restaurant Yamaguchi*

Since 1979, serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate the authenticity and generous portions. As de from the regular menu daily lunch specials and the Chef Special are popular among the local patrons
48 Main St. Port Washington NY 11050 — 516-883-3500 — $25

Long Island — Rock-a-Sake Port WA
90 Main St. Port Washington NY 11050 — 516-883-7753 — $30

Long Island — Sapporo
3295 Merrick Rd Wantagh NY 11793 — 516-785-3953 — $18

Long Island — Sea Restaurant*
23 Main St. Sag Harbor NY 11963 — 631-725-1774 — $45

Long Island — Shiro of Japan*
401 Old Country Rd Carle Place NY 11514 — 516-877-4770 — $20

Long Island — SUSHI ICHI
700 N Country Rd Setauket, NY 11733 — 631-689-3111 — $25

Long Island — TAIKO Restaurant
16 S Village Ave Rockville Ctr NY 11570 — 516-678-6143 — $20

Long Island — Taka Sushi*
821 Carman Ave Westbury NY 11590 — 516-876-0033 — $20

Long Island — Tango *
195 Jericho Tpk Floral Park NY 11001 — 516-352-1116 — $20

Long Island — Yuki's Palette Too*
151 Merrick Ave Merrick NY 11566 — 516-867-9708 — $25

The Bronx

The Bronx — OHANA
500 City Island Ave. Bronx, NY 10464 — 718-885-0700 — $35

Westchester

Westchester — Asian Temptation*
23 Memorronock Ave White Plains, NY 10601 — 914-328-5151 — $25

Westchester — Euro Asian Bistro
30 Westchester Ave Port Chester NY 10573 — 914-937-3990 — $25

Westchester — Gyu-Kaku*
169 Main St. White Plains, NY 10601 — 914-358-5208 — $40

Westchester — Haiku
149 Mamaroneck Ave White Plains 10601 — 914-644-8887 — $25

Westchester — Hajime*
267 Halstead Ave Harrison, NY 10528 — 914-777-1543 — $35

Westchester — Ichiro
60 Mamaroneck Ave White Plains, NY 10601 — 914-437-1688 — $25

Westchester — Kanto*
28 Palmer Ave Bronxville NY 10708 — 914-337-1290 — $25

Westchester — Karuta
77 Quaker Ridge Rd New Rochelle, NY 10804 — 914-636-7938 — $15

Westchester — Momiji*
261 Halstead Ave Harrison NY 10528 — 914-835-1078 — $25

Westchester — Naaase
522 Mamaroneck Ave White Plains NY 10605 — 914-285-5351 — $50

Westchester — Nishi
473 Ashford Ave Ardsley, NY 10502 — 914-693-2500 — $25

Westchester — Noda*
200 Hamilton Ave White Plains, NY 10601 — 914-549-0390 — $25

Westchester — Sakaanya Sushi
14 North Central Ave Hartsdale NY 10530 — 914-946-9065 — $16

Westchester — Sazan Restaurant*
725 New Mill River Rd. Ardsley NY 10502 — 914-674-6015 — $23

Westchester — Tanto
239 White Plains Rd Scarsdale NY 10583 — 914-725-3100 — $10

Westchester — Tsaro
259 N. Central Ave Hartsdale NY 10530 — 914-761-8057 — $25

Upstate

Upstate — Kiko House
11-21 E. Washington Ave Pearl River NY — 845-735-7885 — $25

Upstate — Matsu Hana
326 Route 59 Central Nyack NY 10960 — 845-727-3935 — $20

Upstate — MT. FUJI Steak House
296 Old Route #17 Hillburn NY 10931 — 845-357-4270 — $45

Upstate — Sato
730 Elmwood Ave. Buffalo NY 14222 — 716-931-3148 — $20

New Jersey

New Jersey — Ajhen Princeton
11 Chambers St Princeton NJ 08542 — 609-252-1158 — $20

New Jersey — Akai Sushi Lounge
11 N. Dean St Englewood NJ 07631 — 201-541-0088 — $16

New Jersey — Aoyama
1952 Washington Valley Rd Martinsville, NJ — 732-271-2552 — $18

HON HAMACHI®

GOLD MEDAL SUPERIOR TASTE

SUPERIOR TASTE
PREMIUM YELLOWTAIL

American Masters of Taste

本はまち

We provide yellowtails that are deliciaus and safe, as nature intended.

Not treated with CO gas or colored with red peppers to brighten up the color.

Never Frozen

Taste is our priority

Which one would you choose?

Type 1, 2, & 3 hamachi are grown to be fat with less exercise in a small space.

Type 1: *Frozen yellowtails treated with CO gas*
It is difficult to determine the freshness. They always look fresh and also spoil quickly after defrost because the cells are ruptured in the freezing process

Type 2: *Fresh yellowtails treated with CO gas*
It is difficult to determine the freshness because they always look fresh

Type 3. *Fresh yellowtails that are not treated with CO gas*
This is regular fresh farmed yellowtail and grown to be fat with less exercise. Some of them are flavored with citrus juice, herbs, olive oil or vinegar for a better impression.

Type 4 Safety and taste are the priority. Stylish Hon Hamachi
Beautiful Hon Hamachi with firm flesh are grown in a farming net 50 times larger than the conventional ones. Hon Hamachi are grown in an environment closest to their natural habitat and not treated with CO gas. They are delivered with safety, freshness and quality in mind

COSMOS GRACE, INC. | tel: 626-292-1701

The orders from hotels, restaurants and bars are on the rise!

New Jersey — Asahi Japanese*
1475 Bergen Blvd, Fort Lee, NJ 07024
201-944-5113
$17

New Jersey — Daimatsu²
860 Mountain Ave, Mountainside, NJ 07092
908-233-7886
$25

New Jersey — East Japanese
1405 Teaneck Rd, Teaneck, NJ 07666
201-837-1260
$20

New Jersey — Hachi Sushi²
91 Linwood Plz, Fort Lee, NJ 07024
201-585-8458
$15

New Jersey — Higo Batten Ramen*
2024 Center Ave, Fl 1, Fort Lee, NJ 07024
201-461-5485
$15

New Jersey — Honsha Lounge*
31 Montgomery St, 2 Fl, Jersey City, NJ 07302
201-324-2788
$25

New Jersey — Ichi Umi Restaurant
352 Menlo Park Dr, Edison, NJ 08837
732-805-2270
$30

New Jersey — ICHIBAN
776 Bloomfield Ave, W Caldwell, NJ 07006
973-806-7178
$22

New Jersey — Josho Restaurant*
120 Cedar Grove Ln, Somerset, NJ 08873
732-469-8388
$25

New Jersey — Kaname²
783 Palisade Ave, Cliffside Park, NJ 07010
201-945-0060
$25

New Jersey — KIKU
395 Rt. 17 S, Paramus, NJ 07652
201-265-7200
$40

New Jersey — Komegashi*
103 Montgomery St, Jersey City, NJ 07302
201-433-4567
$25

New Jersey — Komegashi ton²

Located on waterfront Jersey City, Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections. Try their Chirashi Royale, the 1 million yen pick by the chef with selections from Japan and domestic. Only 5 min. PATH from NYC
30 Town Sq, Pl, Jersey City, NJ 07310
201-533-8882 www.komegash.com
$30

New Jersey — Kyusha Sushi*
209 Paterson Ave, Wallington, NJ 07057
973-773-7100
$25

New Jersey — Masa Sushi & Grill*
81 W Allendale Ave, Allendale, NJ 07401
201-934-6616
$30

New Jersey — Monster Sushi²
305 Springfield Ave, Summit, NJ 07901
908-636-1100
$25

New Jersey — Princeton Toma Sushi
235 Nassau St, Princeton, NJ 08542
609-924-8478
$15

New Jersey — Raka Izakaya
209 Main St, Fort Lee, NJ 07024
201-585-0707
$25

New Jersey — Sakura-bana*
43 Franklin Ave, Ridgewood, NJ 07450
201-447-8525
$25

New Jersey — Santohka (Mitsuwa)
595 River Rd, Edgewater, NJ 07020
201-941-1004
$10

New Jersey — Sanuki Sando (Mitsuwa)
595 River Rd, Edgewater, NJ 07020
201-941-3113
$10

New Jersey — Sushi Tango*
519 Jersey Ave, Jersey City, NJ 07302
201-332-9300
$13

New Jersey — TATSUMI*
1034 River Rd, Edgewater, NJ 07020
201-969-0202
$25

New Jersey — Tendo Sushi*
10 Schuyler Ave, Kearny, NJ 07032
201-991-1588
$12

New Jersey — Toya Restaurant
438 Anderson Ave, Cliffside Park, NJ 07010
201-917-5532
$20

New Jersey — Yakitori 39
252-254 Degraw Ave, Teaneck, NJ 07666
201-692-0700
$35

New Jersey — Yamagata Restaurant*
1536 Palisades Ave, Fort Lee, NJ 07024
201-585-0468
$25

Connecticut

Connecticut — Abis
381 Greenwich Ave, Greenwich, CT 06830
203-622-8100
$30

Connecticut — Kazu
64 N Main St, Norwalk, CT 06854
203-866-7492
$25

CAFE

Upper West — Beard Papa's Upper W.
2167 Broadway (bet. 77th & 78th St.)
212-799-3770
Cream Puffs

Upper East — Choux Factory
1885 1st Ave (bet. 117th & 118th St.)
212-289-2023
Cream Puffs

Midtown West — Cafe Zaiya Midtown W.
1073 6th Ave (bet. 40th & 41st St.)
212-764-1765
Bakery

Midtown East — BentOn Cafe
156 E. 45th St. (bet. 3rd & Lexington Ave.)
212-922-3788
Bakery

Midtown East — Cafe Zaiya Midtown E.
19 E. 41 St. (bet. Madison & 5th Ave.)
212-779-0900
Bakery

Midtown East — Choux Factory
1045 1st Ave. (bet. 46th & 49th St.)
212 223-0730
Cream Puffs

Midtown East — Minamoto Kitchaan
509 Madison Ave (bet. 52nd & 53rd St.)
212-489-3747
Confectionery

East Village — Cafe Zaiya East Village
69 Cooper Sq. (bet. 7th St. & St. Marks Pl.)
212-253-9700
Bakery

East Village — Chikalicious
203 E 10th St. (bet. 1st & 2nd Ave.)
212-475-0325
Dessert Bar

East Village — PANYA
8 Stuyvesant St. (bet. 9th St. & 3rd Ave.)
212 777-1890
Bakery

Lower Mhn — Yaya Tea Gardan
51 Chrystie St (bet. Hester & Canal St.)
212-226-8903
Rice Balls

Brooklyn — Sweet Dynasty
6410 8th Ave (bet. 64th & 65th St.)
718-765-1668
Ice cream

New Jersey — Minamoto Kitchaan
595 River Rd, Edgewater, NJ 07020
201-313-3335
Confectionery

New Jersey — Parisienne
250 Main St, Fort Lee, NJ 07024
201-592-8877
Bakery

KARAOKE

Upper East — Iggy's
1452 2nd Ave (bet. 75th & 76th St.)
212 327 3043
$1 /song

Midtown West — Yaki 55*
253 W. 55th St. (bet. Broadway & 8th Ave.)
212-755-1210
$8/h /person

Midtown East — Box Sneck Riki*
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.)
212-986-5612
$8/h /person

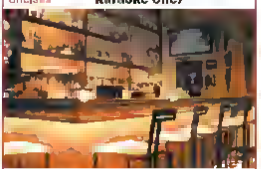
Midtown East — Japas 38
5 E. 38th St. (bet. Madison & 5th Ave.)
212-679-4040
$8/h /person

Midtown East — Karaoke Duet 48*
304 E. 48th St. (bet. 1st & 2nd Ave.)
212 753-0030
$4/h /person

Koreatown — Gagopa Karaoke
2 W. 32nd St. (bet. 5th Ave. & Broadway)
212 357 5353
$30- /room

Koreatown — Karaoke Duet 39*
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.)
646-473-0828
$4/h /person

Koreatown — Mara Karaoke Lounge
11 W 32nd St. (bet. W 32nd & 33rd St.)
212-273-3413

Chelsea — Karaoke One7

They offer the city's largest song selection on in 16 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h per person. Drinks and room charges are half price during Happy Hour (2pm-8pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm). *Many close early on weekdays w/o notice.
25 W 17th St. (bet. 5th & 6th Ave.)
212-675-3527 www.karaoke17.com
$2/song

Gramercy — Japas 27
366 3rd Ave. (bet. 26th & 27th St.)
212-299-2328
$10 /person

Gramercy — Music Story
34 32nd St. 5Fl (bet. Park Ave. S. & Madison Ave.)
212-684-4244
$40 /room

West Village — NEMO
54 E. 13th St. (bet. B way & University Pl.)
212-477 1177
$6/h /person

East Village — Planet Rose
219 Ave. A (bet. 13th & 14th St.)
212 353-8500
$2/song

East Village — Sing Sing (Ave. A)*

Among the newest and trendiest restaurants on Avenue A. Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrities. Large party rooms are available for up to 30 people. OPEN 7 DAYS.
81 Ave. A (bet. 4th & 5th St.)
212-674-0700 www.karaokesingsing.com
$4-8/h per person

East Village — Sing Sing (St. Marks)*
Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 15 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsing.com
9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.)
212-387 7800 www.karaokesingsing.com
$4-8/h per person

Lower Mhn — Mott Karaoke Lounge
43 Mott St. (bet. Worth & Bayard St.)
212 693-0004
min $30 /room

Brooklyn — 100 Fun
932 60th St. (bet. 9th Ave. & Fort Hamilton Pkwy)
718-436-8883
$40/h /room

Queens — Karaoke Shout*

120,000 songs in 16 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change color with each song. Enter songs using new 1 touch system on the 19-inch screens and pads. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!
32-46 Steinway St. Astoria, NY 11103
718-569-0080 www.karaokeshout.com
$3-7/h person

SING SING KARAOKE
Everyday Happy Hour! Open to 9pm $4/hr/p
• 15 private rooms for your parties, accommodate up to 40 people
• A bar lounge • Bring your own food with no extra charge
The first hour
50% off
(only Mon-Thu)
*Mention Chopsticks NY
$8/hr/p
$4/hr/p
ALL DAY
St. Marks
9 St. Marks Place, 2nd Fl (bet. 2nd & 3rd Ave.)
212-387-7800
Hours: Sun-Thu 1pm-4am, Fri&Sat 1pm-6am
Avenue A
81 Avenue A (bet. 5th & 6th St.)
212-674-0700
Hours: Mon-Thu 6pm-4am, Fri, Sat & Sun 4pm-6am

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (take or wine)

Sushi Bar Available | Open for Lunch

M Tu W Thu Fri Sat Sun Day Close | Delivery

Family Dining

Romantic Dining | Local Favorite

Vegetarian Friendly | Business Dinner

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

CHINESE

Ivy's Cafe* $25
Upper West
854 W. 72nd St. (bet. Columbus & Amsterdam Ave.)
212-787-3333

Dilin's $15
Upper West
1991 Broadway (bet. 67th & 68th St.)
212-595-8188

Ollie's $15
Upper West
2957 Broadway (at 116th St.)
212-932-3300

Shun Lee West $35
Upper West
43 W. 65th St. (bet. Central Park W. & Columbus)
212-595-8895

Cafe Evergreen $30
Upper East
1357 1st Ave. (bet. 73rd & 74th St.)
212-744-3266

Chinatown East $18
Upper East
1850 3rd Ave. (bet. 92nd & 93rd St.)
212-987-3500

Lili's Noodle & Grill $25
Upper East
1500 3rd Ave. (bet. 84th & 85th St.)
212-439-1313

Dur Price $25
Upper East
242 E. 79th St. (bet. 2nd & 3rd Ave.)
212-288-4998

Philippe $45
Upper East
33 E. 60th St. (bet. Park & Madison Ave.)
212-644-8885

Pig Heaven $15
Upper East
1540 2nd Ave. (bet. 80th & 81st St.)
212-744-4333

Shanghai Pavilion $37
Upper East
327 E. 59th Ave. (bet. 58th & 59th St.)
212-585-3388

Szechuan Gourmet $25
Upper East
1395 2nd Ave. (at 73rd St.)
212 737 1838

China Grill $86
Midtown West
60 W. 53rd St. (bet. 5th & 6th Ave.)
212-333-7788

Joe's Shanghai $20
Midtown West
24 W. 56th St. (bet. 5th & 6th Ave.)
212 333-3868

Dim's $15
Midtown West
411 W. 42nd St. (at 9th Ave.)
212-921-5888

Ruby Foo's Times Sq. $30
Midtown West
1626 Broadway (bet. 49th & 50th St.)
212-489-5600

Tang Pavilion $25
Midtown West
65 W. 55th St. (bet. 5th & 6th Ave.)
212-956-7888

Wa Liang Ye $35
Midtown West
36 W. 48th St. (bet. 5th & 6th Ave.)
212-398-2308

Chin Chin $30
Midtown East
216 E. 49th St. (bet. 2nd & 3rd Ave.)
212-888-4555

Dynasty Sung $35
Midtown East
511 Lexington Ave. 2 fl. (at 48th St.)
212 355-1200

Evergreen on 38 $25
Midtown East
10 E. 38th St. (bet. Madison & 5th Ave.)
212 448-1198

Grand Sichuan $20
Midtown East
1044 2nd Ave. (bet. 56th & 57th St.)
212 355-5055

Lychee House $20
Midtown East
141 E. 55th St. (bet. 3rd & Lexington Ave.)
212 753-3900

Mee Noodle Shop $15
Midtown East
922 2nd Ave. (at 49th St.)
212-888-0027

MR K's* $50
Midtown East
570 Lexington Ave. (at 51st St.)
212-583-1668

Peking Duck House* $33
Midtown East
236 E. 53rd St. (bet. 2nd & 3rd Ave.)
212 759-3200

Phoenix Garden $20
Midtown East
242 E. 40th St. (bet. 2nd & 3rd Ave.)
212-573-6566

Shih Lee $10
Midtown East
311 E. 45th St. (bet. 1st & 2nd Ave.)
212-867-0318

Shun Lee Palace $35
Midtown East
155 E. 55th St. (bet. 3rd & Lexington Ave.)
212 371 8844

Grand Sichuan $20
Chelsea
229 8th Ave. (at 24th St.)
212-620-5200

KOA $50
Chelsea
12 W. 21st St. (bet. 5th & 6th Ave.)
212-388-5738

Rickshaw Dumpling $15
Chelsea
61 W. 23rd St. (bet. 5th & 6th Ave.)
212 324-9220

The Cottage* $12
Gramercy
33 Irving Place (at 16th St.)
212-505-9600

Empire Szechuan $15
West Village
173 7th Ave. S. (at Perry St.)
212-243-8041

Shanghai Square $20
West Village
11 E. 13th St. (bet. University Pl. & 5th Ave.)
646-486-7313

BaoHaus $14
East Village
238 E. 14th St. (bet. 2nd & 3rd Ave.)
646-669-8899

Dumpling Man* $11
East Village
100 St. Marks Pl. (bet. 1st Ave. & Ave. A)
212-505-2121

ABC Chinese Restaurant $25
Lower Manhattan
34 Pell St. (bet. Bowery & Mott St.)
212 346-9398

Amazing 66 $25
Lower Manhattan
9th Mott St. (bet. Bayard & Canal St.)
212 334-0099

Au Mandarin $30
Lower Manhattan
200-250 Vesey St. (at West St.)
212-385-0313

Big Wong $13
Lower Manhattan
67 Mott St. (bet. Bayard & Canal St.)
212-964-0540

Congee Village $16
Lower Manhattan
100 Allen St. (bet. Broome & Delancy St.)
212 941-1818

Dim Sum Go Go $15
Lower Manhattan
5 E. Broadway (bet. Catherine St. & Bowery)
212 732-0757

Excellent Dumpling $10
Lower Manhattan
111 Lafayette St. (bet. Walker & Canal St.)
212-219-0282

Golden Unicorn* $28
Lower Manhattan
18 E. Broadway (bet. Market & Catharine St.)
212-941-0911

Jing Fong $20
Lower Manhattan
20 Elizabeth St. (bet. Bayard & Canal St.)
212-964-5256

Joe's Ginger $20
Lower Manhattan
25 Pell St. (at Doyers St.)
212-285-0333

Joe's Shanghai $20
Lower Manhattan
5 Pell St. (bet. Bowery & Mott St.)
212 233-8888

Lin's Dumpling House $10
Lower Manhattan
29 Bowery (at Bayard St.)
212 349-0923

Mandarin Court $15
Lower Manhattan
61 Mott St. (bet. Bayard & Canal St.)
212 608-3838

New Bo-Ky $10
Lower Manhattan
80 Bayard St. (bet. Mott & Mulberry St.)
212 406-2212

Nice Green Bo $15
Lower Manhattan
66 Bayard St. (bet. Elizabeth & Mott St.)
212-425-2359

Oriental Garden $35
Lower Manhattan
14 Elizabeth St. (bet. Bayard & Canal St.)
212-619-0085

Ping on Mott $28
Lower Manhattan
22 Mott St. (bet. Chatham Sq. & Pell St.)
212-602-0066

Shanghai Cuisine* $25
Lower Manhattan
93 Bayard St. (at Mulberry St.)
212 732-8988

East Manor $25
Queens
46-45 Kissena Blvd. Flushing, NY 11355
718-886-8898

Himalayan Yak Restaurant* $15
Queens
72-20 Roosevelt Ave. Jackson Heights, NY 11372
718-779-1113

Fantasy Cuisine $17
Westchester
20 N Central Ave. Hartsdale, NY 10580
914-358-8048

KOREAN

Gaonnuri $31
Upper East
1250 Broadway (bet. W 31st & 32nd St.)
212-971-9045

Bann $30
Midtown West
350 W. 50th St. (bet. 8th & 9th Ave.)
212-582-4441

Chom Chom $40
Midtown West
40 W. 58th St. (bet. 5th & 6th Ave.)
212-213-2259

Midtown West **Danji**
346 W 52nd St (bet. 8th & 9th Ave.)
212-586-2880
$44

Midtown West **Hanjan**
36 W 26th St New York, NY 10010
212-206-7226
$31

Midtown East **Korea Palace**
127 E. 54th St. (bet. Park & Lexington Ave.)
212-832-2350
$30

Koreatown **Cho Dang Gol**
55 W. 35th St. (bet. 5th & 6th Ave.)
212-695-8222
$30

Koreatown **Don's Bogam***
17 E. 32nd St. (bet. Madison & 5th Ave.)
212-683-2200
$40

Koreatown **Franchia Vegan Cafe**
12 Park Ave. (bet. 34th & 35th St.)
212-213-1001
$25

Koreatown **HAN BAT***
53 W. 35th St. (bet. 5th & 6th Ave.)
212-629-5588
$15

Koreatown **HANGAWI***
12 E. 32nd St. (bet. 5th & Madison Ave.)
212-213-0077
$40

Koreatown **Hya Dang Gak***
51 W. 35th St. (bet. 5th & 6th Ave.)
212-695-7167
$20

Koreatown **Kang Suh**
1250 Broadway (at 32nd St.)
212-564-1845
$30

Koreatown **KRISTALBELLI**
8 W. 36th St. (bet. 5th & 6th Ave.)
212-290-2211
$40

Koreatown **Kum Gang San***
49 W. 32nd St. (at Broadway)
212-967-0909
$20

Koreatown **Kunjip Restaurant**
9 W. 32nd St. (bet. 5th Ave. & Broadway)
212-216-9487
$15

Koreatown **Madangsui***
35 W. 35th St. (bet. 5th & 6th Ave.)
212-564-9333
$30

Koreatown **Seoul Garden**
34 W. 32nd St. (bet. 5th Ave. & Broadway)
212-736-3002
$20

Koreatown **Shilla**
37 W. 32nd St. (bet. 5th Ave. & Broadway)
212-967-1480
$25

West Village **Do Hwa**
55 Commerce St. (at Bedford St.)
212-414-1224
$27

East Village **Bon Chan**
9 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-228-2987
$20

East Village **Dok Suni's**
113 1st Ave. (bet. 7th St. & St. Marks Pl.)
212-477-1500
$20

Lower Manhattan **Kori**
253 Church St. (bet. Leonard & Franklin St.)
212-334-0906
$20

Brooklyn **Dokebi***
199 Grand St. (bet. Driggs & Bedford Ave.)
718-732-1424
$25

Queens **KDREANA***
138-20 38th Ave. Flushing, NY 11354
718-713-0252
$25

Westchester **Kalbi House**
291 Central Ave. White Plains, NY 10606
914-328-0251
$20

New Jersey **Dong Chun Hong***
144 Main St. Fort Lee, NJ 07024
201-592-0450
$13

New Jersey **Dotori Kimchi***
1430 Bergen Blvd. Fort Lee, NJ 07024
201-585-9587
$15

New Jersey **Gammeeak**
485 Main Street, Fort Lee, NJ 07024
201-242-1333
$17

New Jersey **Gammaak**
110 Broad Ave. Palisades Park, NJ 07650
201-945-1300
$17

New Jersey **Myung Dong Noodle House***
2013 Lemoine Ave. Fort Lee, NJ 07024
201-592-6900
$12

New Jersey **Pinehill Restaurant**
123 Paramus Rd. Paramus, NJ 07652
201-843-0170
$20

New Jersey **PoongLim***
2053 Lemoine Ave. Fort Lee, NJ 07024
201-944-8668
$20

New Jersey **So Kong Hang***
130 Main St., Fort Lee, NJ 07024
201-585-1122
$15

THAI

Upper West **Long Grain**
2534 Broadway (at 95th St.)
212-666-0160
$22

Upper East **Eat Thai**
1425 3rd Ave. (bet. 80th & 81st St.)
212-772-1494
$15

Upper East **Spice**
1476 1st Ave. (at 77th St.)
212-744-8374
$20

Upper East **Spice**
1411 2nd Ave. (bet. 73rd & 74th St.)
212-988-5348
$20

Midtown East **Wang Ping**
1393A 2nd Ave. (bet. 72nd & 73rd St.)
212-243-1484
$22

Midtown West **@NINE***
532 9th Ave. (bet. 42nd & 43rd St.)
212-285-8498
$18

Midtown West **Aceluck Thai**
530 9th Ave. (bet. 38th & 40th St.)
212-594-7003
$15

Midtown West **Aura Thai**
462 8th Ave. (bet. 35th & 36th St.)
212-971-9590
$14

Midtown West **Bangkok House**
350 W. 46th St. (bet. 8th & 9th Ave.)
212-541-6043
$18

Midtown West **Breeze**
661 9th Ave. (bet. 45th & 46th St.)
212-262-7777
$25

Midtown West **Chai Thai Kitchen***

Chai Thai Kitchen only believes in using authentic Thai ingredients and fresh products from farmers markets to prepare their dishes. Chef An offers creative Nuevo Thai. The homestyle cooking meals with an international twist.
830 9th Ave. (at W. 55th St.)
212-707-8778
$18

Midtown West **Chunpen Thai**
781 9th Ave. (at 51st St.)
212-586-1108
$20

Midtown West **Heng 2 Thai Bistro**
752 10th Ave. (bet. 51st & 52nd St.)
212-765-7800
$15

Midtown West **Noodles***

Noodles offers contemporary Thai street food. Experience the art of home-style Thai cooking with a mouth-watering range of surprising ingredients and flavors. Online ordering, catering are available
830 9th Ave. (bet. 54th & 55th St.)
646-669-7828 www.noodlesnyc.com
$12

Midtown West **Pam Real Thai 47**
402 W. 47th St. (bet. 8th & 10th Ave.)
212-315-8441
$20

Midtown West **Pam Real Thai 49**
404 W. 49th St. (bet. 9th & 10th Ave.)
212-333-7500
$20

Midtown West **Pongsri Thai***
244 W. 48th St. (bet. Broadway & 8th Ave.)
212-582-3392
$25

Midtown West **Q2 Thai**
788 9th Ave. (bet. 52nd & 53rd St.)
212-762-2236
$15

Midtown West **Room Service Midtown**
690 9th Ave. (bet. 47th & 48th St.)
212-582-0899
$25

Midtown West **Thai Palate**
534 9th Ave. (bet. 38th & 40th St.)
212-279-9555
$15

Midtown West **Thai Select**
472 9th Ave. (bet. 36th & 37th St.)
212-695-3020
$12

Midtown West **Topaz Thai**
127 W. 56th St. (bet. 6th & 7th Ave.)
212-957-9020
$15

Midtown West **viv Bar & Restaurant**
717 9th Ave. (at 49th St.)
212-581-5599
$20

Midtown West **Yum Yum 3***
656 9th Ave. (at 45th St.)
212-956-0639
$15

Midtown West **Yum Yum Bangkok***
690 9th Ave. (bet. 45th & 46th St.)
212-262-7244
$15

Midtown West **Yam Yum Tao***
662 9th Ave. (at 49th St.)
212-247-2228
$20

Midtown East **A+ Thai Place***
1007 2nd Ave. (bet. 53rd & 54th St.)
212-207-9080
$15

Midtown East **OBAO**
222 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-308-5588
$25

Midtown East **Rein Thai Restaurant***
220 53rd St. (bet. 2nd & 3rd Ave.)
212-752-3333
$16

Midtown East **Talent Thai Kitchen**
210 E. 34th St. (bet. 2nd & 3rd Ave.)
212-725-6888
$11

Chelsea **Pad Thai**
114 8th Ave. (bet. 15th & 16th St.)
212-991-8228
$20

Chelsea **Pongsri Chelsea**
195 W. 23rd St. (bet. 6th & 7th Ave.)
212-645-6808
$20

Chelsea **Regional Thai***
206 7th Ave. (bet. 21st & 22nd St.)
212-807-3672
$15

Chelsea **Room Service**
186 8th Ave. (bet. 19th & 19th St.)
212-691-0255
$25

Chelsea **Royal Siam**
240 8th Ave. (bet. 22nd & 23rd St.)
212-741-1732
$25

Chelsea **Siam Thai**
150 8th Ave. (bet. 17th & 18th St.)
212-675-0080
$25

Chelsea **Spice**
199 8th Ave. (at 20th St.)
212-989-1116
$20

Chelsea **Thai Chat-Yo**
233 9th Ave. (bet. 24th & 25th St.)
212-488-2170
$11

Happy Chinese New Year in the Month of Love!
Chinese New Year menu available
鳳 PHOENIX GARDEN 城
www.phoenixgardennyc.com
242 E. 40th St. (bet. 2nd & 3rd Ave.)
212-983-6666
yelp
Michelin Recommended

Gramercy **Bongkok 2 Thai***
349 1st Ave (bet 20th & 21st St) $14
212-473-4490

Murray Hill **Jaiyn Thai**
396 3rd Ave (bet 29th & 29th St.) $25
212-689-1330

Gramercy **Lemongrass Grill**
138 E 34th St (bet. 3rd & Lexington Ave.) $16
212-213-3317

Gramercy **Rhong Tinm**
31 E 21st St (bet. 5th Ave & Broadway) $20
212-420-7500

Gramercy **Soi 30 Thai Cooking***
430 3rd Ave (at 30th St) $16
212-481 6211

Gramercy **Tonn Thai Cuisine**
17 E 31st St (bet. Madison & 5th Ave) $15
212-213-3773

Gramercy **THAINY***
384 3rd Ave. (at 25th St.) $13
212-685-2888

Gramercy **Tonn Thai Cain***
435 Park Ave S (bet. 29th & 30th St) $25
212-644-5383

West Village **Gningn**
140 W 4th St. (at 6th Ave) $15
212-228-4267

West Village **SEA**
836 Washington St (at W 12th St.) $15
212-243-3338

West Village **Tue Thai Food***
3 Greenwich Ave (6th Ave & Christopher St.) $20
212-929-9898

East Village **Knti Thni Cuisine**
347 E. 14th St (bet. 1st & 2nd Ave.) $11
212 533-2046

East Village **Klong**
7 St. Marks Pl (bet. 2nd & 3rd Ave) $15
212-505-3856

East Village **Spice**
38 E 13th St. (bet. Broadway & Union sq) $20
212-982-3758

East Village **Spice**
104 2nd Ave (at 6th St) $20
212-533-9300

East Village **Tni Thni**
74 E 1st St. (bet 1st Ave & Ave A) $12
212-777 2552

Lower Mhn **Hi Thai**
123 Ludlow St (bet. Delancy & Livingston St.) $14
212-477 7924

Lower Mhn **Kumn Inn**
113 Ludlow St 2 Fl (Delancey & Rivington St.) $25
212 353-8896

Lower Mhn **Pongsri Chinatown**
106 Bayard St. (at Baxter St) $20
212-349-3132

Soho **Kittichai**
60 Thompson St (bet. Broome & Spring St) $38
212-219-2000

Brooklyn **Chai Thai Kitchen***
124 N. 6th St. (at Berry St.) $16
718-599-5865

Brooklyn **Pngndn Thndnnd**
333 Graham Ave (Devoe & Metropolitan Ave) $30
718-366-8445

Brooklyn **Tni Thai**
206 Bedford Ave (bet. N 5th & N 6th St.) $30
718-599-5656

Long Island **Phnn Rstanrant**
26 Main St. Sag Harbor, NY 11963 $35
631-725-0101

New Jersey **Absolute Thai Homemade***
644 Anderson Ave Cliffs de Park NJ 07010 $13
201-941 2290

VIETNAMESE

Midtown East **Le Colonial**
149 E 57th St (bet. 3rd & Lexington Ave) $35
212-752-0808

Koreatown **PHO32 & SHABU***
2 W 32nd St. (bet 6th Ave & Broadway) $20
212-695-0888

Tribeca **NiU Noodle House***
15 Greenwich Avenue (bet. 10th & Christopher St) $20
212-488-9888

West Village **Saigon Market**
113 University Pl (bet. 11th & 12th St) $25
212-982 3681

Lower Mhn **Nhn Trang**
87 Baxter St (bet. Bayard & Canal St) $15
212 233-5948

Lower Mhn **Paris Restaurant***
113 Mott St (bet Henry & Canal St) $5
212-226-7221

Lower Mhn **Paris Restaurant***
213 Grand St (bet. Elizabeth & Mott St) $5
212-226-3828

OTHER

Upper West **Asiate**
60 Columbus Cir. 35 Fl (at 60th St) $135
212-805-8800

Upper East **Ambar***
1406 3rd Ave (at 80th St.) $25
212 249-5020

Upper East **Gobn**
1420 3rd Ave (at 81st St) $31
212 288-4698

Midtown West **Mnran Restanrant**
240 Central Park S (bet. 56th & 58th St.) $130
212 582 5100

Midtown West **Rue 57**
60 W. 57th St. (at 6th Ave) $45
212-307 5858

Midtown East **Fushn Asinn Cuisinn**
1065 1st Ave (at 58th St) $35
212-752-8883

Midtown East **Jazz nt Kitano**
The Kitano Hotel 66 Park Ave (at 38th St.) $35
212-885-7123

Chelsea **Rtsn nn Lexington Ave**
115 Lexington Ave (at 29th St) $20
212-686-5400

West Village **Betel**
51 Grove St. (bet. Bleeker St & 7th Ave S) $30
212-352-0400

West Village **CBnn***
108 W 14th St (bet 6th & 7th Ave) $10
212-206-8388

West Village **Frnnd House**
106 3rd Ave (at 13th St) $22
212 388-1838

East Village **Prime & Beyond New York**
30 E 10th St. (bet. 3rd & 4th Ave.) $35
212 505-0033

Lower Mhn **Rice***
282 Elizabeth St. (bet. Houston & Prince St.) $15
212-226-5775

Lower Mhn **Thn Gnnnral**
199 Bowery New York NY 10002 $0
212-271 7101

Tribeca **Khe-yo**
157 Duane St. (bet Hudson St. & W Broadway) $30
212-587-1063

Brooklyn **Blnn Ribbon Brooklyn**
280 5th Ave (bet 1st St. & Garfield Pl) $55
718-840-0404

Brooklyn **Kwnnnn**
947 Union St. Brooklyn NY 11215 $35
718-230-3582

Long Island **TOKU**
2014C Northern Blvd Manhasset, NY 11030 $55
516-627-8658

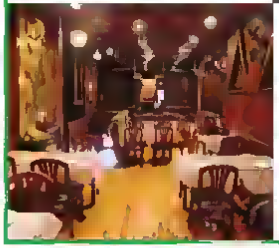
New Jersey **ADZORA Restaurant**
407 Bloomfield Ave Montclair NJ 07042 $30
973-233-9400

New Jersey **Bings Burgers***
248 Main St. Fort Lee NJ 07024 $10
201 582 6454

New Jersey **Koa Kon Yogurt**
1905 Lemoine Ave Fort Lee NJ 07024 $8
201 944-6484

New Jersey **thn tea bar**
1636 Palisade Ave #4 Fort Lee NJ 07024 $10
201-944-3102

Songsri
since 1979
THE BEST AUTHENTIC THAI RESTAURANT
Recommended by:
THEATRE WEEK
NEW YORK TIMES ★★
ZAGAT



Three Convenient Locations
OPEN 7 DAYS 11:30am-11:30pm
Chinatown
106 Bayard St (corner of Baxter St)
212-349-3132
Chelsea
165 W 23rd St. (bet 6th & 7th Ave)
212-645-BBDB
Theater District
244 W 48th St
(bet. 8th Ave. & Broadway)
212-582-3392

Serving the true flavor of Korea for 15 years.
Try *Soon Tofu* - the most popular dish among New Yorkers

SEOUL GARDEN
34 W. 32nd St. 2nd Fl. (bet. 5th & Broadway), NYC, 10001
Tel: 212-736-9002 / www.seoulgarden32.com
7 Days Open
Weekdays 11am-Mid
Weekend 11am-2am

What on Earth?

SETSUBUN

節分

Throwing food is generally considered bad manners. But it is recommended on this particular day in Japan. Only roasted soybeans, not other foods, though. The day is called **setsubun**, and it's usually February 3rd, depending on the Lunar calendar. Correctly speaking, the term setsubun (which literally means "seasonal division") indicates the day before the beginning of each season, so there are four setsubun, Spring Setsubun, Summer Setsubun, Fall Setsubun, and Winter Setsubun. However, in Japan, the term usually refers to the Spring Setsubun, which is New Year's Eve on the Lunar calendar, and Japanese celebrate the day yearly.

The celebration is accompanied by a special ritual to cleanse away all the evil of the former year in the Lunar calendar and drive away disease-bringing evil spirits for the year to come. This special ritual is called **mamemaki** (which literally means "bean scattering"). Roasted soybeans are thrown either out the door or at a member of the family wearing a mask of Oni (demon or ogre). The throwers chant "Oni wa soto! Fuku wa uchi!" The meaning of this chanting is something like, "Get out, Demons. Come on in Good Luck."

The beans are thought to symbolically purify the home by driving away the evil spirits that bring misfortune and illness with them. As a part of bringing good luck in, Japanese customarily eat soybeans, one for each year of one's life, if you are 27 years old, you eat 27 beans. In some areas, people eat one for each year of one's life, plus one more for bringing good luck for the year to come, if you are 27, you eat 28 beans. Also, there are some regions where people bite into futomaki (big sushi roll) without cutting at all. They believe that your wish will come true if you bite into the uncut futomaki, called ehō-maki. "Roll" symbolizes "rolling good luck in," and to bite "uncut" represents the fact that your relationship will never be severed.

LIFESTYLE

TRAVEL — Plums: The Beginning of Spring in Japan

BEAUTY INTERVIEW — Tammy from *KAMINOTECH*

FOCUS — The Everyday Geisha Look

LISTINGS — Beauty
Health

EVENT & HAPPENINGS — Exhibition
Performance
Film/Forum/Lecture
Event
Happenings

Plums: The Beginning of Spring in Japan

Japan is fortunate to enjoy the delicate soft pink color of cherry blossoms at the beginning of spring, but another flowering tree begins the progression toward spring. With their blossoms varying between shades of white and dark pink, plum trees indicate the subtle change of season. Between mid-February and early March, people flock to see small plum flowers opening.

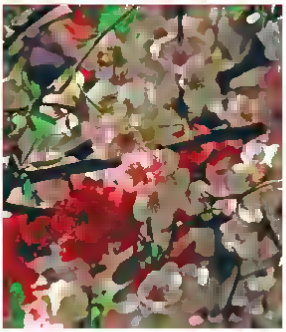
Located a little more than two hours by train from metropolitan Tokyo, **Kairaku-en Park** in Mito City, Ibaraki, is known for its upscale plum garden. The park was developed in 1842 by the local lord and is highly acclaimed as one of Japan's three greatest parks. Kairaku-en is home to around 3,000 plum trees of about 100 different varieties, all presented in an elegant Japanese garden style. The blossoms peak between late-February and mid-March, and Mito City holds an Ume Matsuri (Plum Festival) every year, with light installations all around the park at night.

While Kairaku-en offers a well-designed garden view, three vast *bairin* (plum forests) in Gunma Prefecture present magnificent views of dynamic landscapes. There are 100,000 plum trees planted in the **Misato Bairin** on the hillside of Mt. Haruna, whose elevation stretches from 460 to 1,280 feet high. When the trees are in full bloom, they create a mist of white blossoms on the hill. Going west from Misato Bairin, there is **Haruna Bairin** which has 120,000 plum trees. It offers a panoramic view of white blossoms with beautiful Mt. Haruna in the background. **Akima Bairin** is another site with 35,000 plum trees located further up the mountain, where the upper stream of the Akima River flows. These trees have both pink and white blossoms. During the blooming period, from February to March, all the bairins host various events and walking tours.

Both Ibaraki and Gunma Prefectures are in eastern Japan, but the country's most famous region for plum farms is in the West. Wakayama Prefecture, where **Minabe Bairin** stretches over 909 acres of land. There are close to 80,000 plum trees in Minabe, and most of them grow plums for consumption. Minabe's plum orchards are on very sunny, rolling hillsides, and this is the epicenter of Japan's plum industry, where the best *umeboshi* (pickled plums) come from. During plum season, Minabe Bairin—the largest plum orchard in the country—attracts 50,000 visitors on average.

There are other plum blossom sites worth a visit, but you can also see plum trees in someone's front yard. As you admire the blossoms, enjoy this sign of spring in the sunlight that grows brighter day by day.

Kairaku-en in Ibaraki Prefecture is the second-largest public park in the world after Central Park in New York City.



Cherry blossoms have oblong petals with split tips, but ume plum blossoms have lovely, round petals. Also, plum blossoms have short stems and look as if each flower grows directly out of the branch, unlike cherry blossoms whose stems are long.

The top three plum forests in Gunma are Misato, Haruna and Akima Bairins, which are all beautifully shaded on the hills, mountainsides and forests. You can appreciate a superb view of Misato Bairin and Mt. Haruna, considered a holy mountain by the locals, at the same time. The grand mass of the blossoms creates light pink clouds that appear to be floating at the bottom of the mountain.

Gunma Prefecture is the largest plum-producing region in eastern Japan. *Umeboshi* (pickled plums) are, not surprisingly, one of the region's top-selling products and make a perfect souvenir.

IACE TRAVEL
Recommended Tour in Japan

1 Day All-You-Can-Eat Crab Lunch & Play in the Snow at Mt. Fuji
(with Tokinosumika Winter Illuminations)
JPY 9,990

1 Day Snow Monkey Tour (From Tokyo)
Participants can also enjoy the hot waters of famous Yudanaka Onsen! (One of Japan's most famous springs)
JPY 20,900

*Price does not include air ticket *Both 1 day tours depart from Tokyo *Both tours are different locations *Please contact us

Since 1979
IACE TRAVEL
800-872-4223 / 212-972-3200
Email : nyc@iace-usa.com www.iace-usa.com

Going to Japan?
Get a JR Rail Pass from Amnet!
Ride the bullet train and JR train to any city as many times as you want!

Type	Green		Ordinary	
Duration	Adult	Child	Adult	Child
7 days	38 880 yen	19,440 yen	29 110 yen	14 550 yen
14 days	62,950 yen	31,470 yen	46 390 yen	23 190 yen
21 days	81,870 yen	40,930 yen	59 350 yen	29,670 yen

Amnet
For more info, visit www.amnet-usa.com/eng/
TEL: 800-929-2663 / vacation@amnet-usa.com

wanna read our back issues?

Easy Navigation,
Exciting Articles,
More Convenient!!

www.chopsticksny.com

Enjoy the best season for Cherry Blossoms!
Japan
Golden Route Tour
Spring 2015 9 days 8 nights
Visit Tokyo, Mt. Fuji, Hakone, Nara and Kyoto
Tour Date 3/26 ~ 4/3 available from
$2299*
English-speaking Guide
Ride the Bullet Train!
Enjoy Japanese Hot Spring Spa & Traditional Inn
*Airfare NOT included Per person based on double occupancy

Japan Day Tour
1-Day Kyoto Tour
Enjoy a day tour in Kyoto, where you will visit famous World Heritage sites with an English-speaking guide!

Lunch	Duration
Yes	Approx. 10H

$110.36/adult

For Railway Travels
JAPAN RAIL PASS
For convenient travel by rail, buy a Japan Rail Pass from H.I.S.!
Ordinary pass prices:

	Adult	Child
7-day	¥29,110	¥14,550
14-day	¥46,390	¥23,190
21-day	¥59,350	¥29,670

*Green car prices also available.

For more information or further questions, please contact us!
H.I.S Love Peace TRAVEL
TOLL FREE (within the U.S.): Vacation Desk
1-888-893-6228 his-america.com
Mon-Fri 9:30am-6:00pm(Sat:9:00pm) djapan@his-world.com

TOKYO ANIME EXPO
& ANIME SPOTS TOUR

AKIBA
ANIME EXPO
Pokemon Center
Studio Ghibli
Robot Restaurant
NAKANO BROADWAY
Tokyo Kyoto Nara Hakone ...and more
March 19, 2015
$1,798 LAND ONLY

JAPAN DELUXE TOURS
CST 2045303-40
Toll Free 2 5 5 2 7 2 6
1-800-AT JAPAN
www.JapanDeluxeTours.com

Perfectly Attuned to Customers' Needs

Tammy from KAMINOTECH (formerly Trois Peignes)

What differentiates your salon from others?

All of our stylists have extensive experience in the salon business both here and in Japan, and are able to combine the necessary technical skills with a Japanese-style high level of service. We offer organic products, but we don't consider ourselves an organic salon as their use depends on what customers want. Some will request organic for their sensitive scalps, but others want coloring that is guaranteed to cover up grey hairs, in which case we would go with something stronger.

What is your specialty?

I think my greatest strength is the ability to read customers' needs and give them what they want. For example, some people are busy and need to be in and out, in which case I work on them quickly. Others come to the salon for relaxation, so I take my time with them. Others are looking for a change, and I help transform them. There is nothing that makes me happier than having my clients walk out looking good and feeling satisfied.

Any hair care tips for this time of year?

Lately everyone wears hats to keep warm, so it is easy for the scalp to become sweaty and dirty. To help combat this, we offer a scalp massage that uses a carbonated shampoo from Plarmia. It penetrates the scalp's pores without drying it.

What are some of your personal health care tips?

I think self-care is very important, because if I am not in my best form mentally and physically I can't serve my customers as well as I should. For this purpose, I do yoga and meditation for 30 minutes before going to bed, which allows me to sleep more deeply.

Tammy grew up in her mother's hair salon, never thinking she would follow in her footsteps. When she participated in the Paris Collection, she realized that's not what she would pursue, but her real field would be in a salon.

KAMINOTECH
(formerly Trois Peignes)
150 2nd Ave
(bet. 9th & 10th Sts.)
New York, NY 10003
TEL. 212-388-9942
www.troispeignes.com

KATSUKO SALON
katsukosalon.com

Shinji 5th Ave Salon
by a highly experienced Japanese Stylist
Hair Cut 50% OFF
reg $80 → $40
Japanese Straightening 50% OFF
reg $300 & up → $150 & up
123 5th Ave., 2nd Fl. (bet. 19th & 20th St.)
Call or Email for an appointment
347-580-0606
Shinji.Ny1013@gmail.com
Tue-Sat: 10am-8pm Sun: 11am-6pm

TOKUYAMA SALON
EAST VILLAGE
New customers receive
30% OFF all services
627 E. 5th St. 212-260-7607
www.tokuyamasalon.com

Subscribe now
for only $19.99 /year
Call Us at
212-431-9970 or email.
reader@chopsticksny.com
CHOPSTICKS NY
www.chopsticksny.com

RH PLUS SALON
RH+
605 3rd Ave. 2FL. (bet. 49th & 50th St.)
212 644 8058 www.rhplusny.com
Mon-Fri: 10am- 8pm
Sat & Sun: 10am- 7pm

YO-C SALON
Cut + Perm or Color
+ Three Steps Treatment
$200 (REG $250)
Valid thru Feb 28th
225 East 5th Street
New York NY 10003
212-529-0355
info@yo-csalon.com
www.yo-csalon.com

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coupe III
2201 Broadway (at 105th St.) — $40-
212-663-0460

Upper West — K's Salon
152 W 58th St. (bet. Amsterdam & Columbus Ave.) — $77
212-332-5531

Upper East — Giovanni Sacchi
1364 Lexington Ave. (bet. 90th & 91st St.) — $50-
212-360-5557

Upper East — Michi*
206 E. 60th St. (bet. 2nd & 3rd Ave.) — $50-
212-752-3220

Upper East — Tokuyama Salon*

With experience in the magazines fresh on shoots Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's attention was a sense of serenity with its antique decoration

230 E. 53rd St. (bet. 2nd & 3rd Ave.) — $60-
646-756-6565 www.tokuyamasalon.com

Upper East — Tomoko Shima Hair Salon*
171 E. 82nd St. (bet. Lexington & 3rd Ave.) — $60-
212-722-8328

Midtown West — Midoma Salon-Gallery
545 8th Ave. (bet. 37th & 38th St.) — $100-
917-432-2467

Midtown West — Mitzu Hair & Make-up
57 W. 57th St. #1204 (at 6th Ave.) — $135-
212-575-5380

Midtown East — Eiji Salon
801 Madison Ave. 6 Fl. (bet. 67th & 68th St.) — $125-
212-439-3454

Midtown East — Hair Mates Midtown*
114 E. 40th St. (bet. Lexington & Park Ave.) — $55-
212-286-2130

Midtown East — Hazuki Hair
326 E. 53rd St. (bet. 1st & 2nd Ave.) — $36-
212-755-2823

Midtown East — HEARTS New York Salon*
40 E 58th St. (bet. Park & Madison) — $70-
212-810-6900

Midtown East — Hisako Salon*
233 E. 50th St. (bet. 2nd & 3rd Ave.) — $60-
212-754-7640

Midtown East — Mingle Salon New York
141 E. 55th St. (bet. Lexington & 3rd Ave.) — $60-
212-759-2337

Midtown East — Momotaro*
22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) — $70-
212-758-2332

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park & Madison Ave.) — $87
212-758-4744

Midtown East — Salon Kinya
6 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.) — $65-
212-576-1117

Midtown East — RH Plus Salon*

RH+

Try the newest perm technologies from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Combination. Also try Smoothing Solution Cashmere Luminance which smoothes how effect vely

405 3rd Ave. 2 Fl. (bet. 28th & 29th St.) — $50-
212-644-8058 www.rhplusny.com

Midtown East — Salon Wave
1025 2nd Ave. (at 54th St.) — $50-
212-355-7399

Midtown East — T-Gardaas New York
326 E. 58th St. (bet. 1st & 2nd Aves.) — $70-
212-355-0106

Midtown East — VARTALI SALON
48 East 57th St. (bet. Park & Madison Ave.) — $35-
212-935-4540

Chelsea — Cowlicks Japan*

Cowlicks offers a full range of services styling color conditioning treatments perms Japanese hair straightening and Shiatsu $45-1 hr. You can also set your hectic day with relaxing bodywork done in a mellow environment.

137 W. 19th St. (bet. 6th & 7th Ave.) — $57-
212-367-2123 cowlicksjapan.com

Chelsea — Curvy Lashes & Hair
123 5th Ave. 2nd Fl. (bet. 15th & 20th St.) — $45-
347-823-2683

Chelsea — Hair Matas Union Square
23 E. 17th St. (bet. Broadway & 5th Ave.) — $50-
646-692-4750

Chelsea — Hisako Salon*
113 7th Ave. (bet. 20th & 21st St.) — $55-
212-366-2233

Chelsea — Hoshi Coupe I
259 W. 19th St. (bet. 7th & 8th Ave.) — $50-
212-255-0770

Chelsea — KIWA Salon*
234 W. 27th St. (bet. 7th & 8th Ave.) — $55-
212-620-3848

Chelsea — Raiko's Hair & Makeup
256 W. 15th St. (bet. 7th & 8th Ave.) — $50-
646-221-8317

Chelsea — Tomoko Shima Hair Salon*
235 W. 14th St. (bet. 7th & 8th Ave.) — $85-
646-438-5277

Gramercy — Hayato Beside Salon & Academy
125 E. 23rd St., (bet. Park & Lexington Ave.) 3FL — $35-
646-652-4624

Gramercy — Hayato New York*
125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.) — $70-
212-673-7373

Gramercy — Kaz Shigamatsu
123 5th Ave. 2Fl. (bet. 13th & 20th St.) — $60-
646-234-1134

Gramercy — Shinju 5th Ave Salon
123 5th Ave. 2Fl. (bet. 19th & 20th St.) — $30-
347-580-0508

West Village — Hair Mode
478 6th Ave. (bet. 11th & 12th St.) — $50-
646-301-6124

West Village — SEI-TOMOKO W4
142 W. 4th St. (Washington Sq. Pk. & 6th Ave.) — $40-
212-477-5475

West Village — YUI SALON
323 W. 11th St. (bet. Greenwich & Washington) — $70-
212-647-9303

Gramercy — Warren-Tricomi

WARREN·TRICOMI

Warren Tricomi opened its Flatiron location last September and a veteran Japanese stylist Ke who is brilliant at creating elegant and sexy long hairstyles is offering a special promotion until 9/31. When you make a reservation with Kim a haircut will be $30 (reg $190) with a free Nano Amino Treatment ($40 value) The Nano Amino Treatment keeps damaged hair exposed to strong ultraviolet rays healthy

125 5th Ave. (bet. 19th & 20th St.) 2nd Fl — $189-
212-253-8809 www.warrentricomi.com

East Village — 009
319 E. 9th St. (bet. 1st & 2nd Ave.) — $80-
212-677-2020

East Village — Okin*
149 Ave. A (bet. 9th & 10th St.) — $50-
212-777-5252

East Village — Hair Date
323 Bowery (bet. 2nd & 3rd St.) — $50-
212-228-5381

East Village — Hair Mates Downtown*
13 3rd Ave. (bet. 7th & St. Marks Pl.) — $45-
212-777-4612

East Village — Hoshi Coupe II
214 E. 9th St. (bet. 2nd & 3rd Ave.) — $45-
212-505-0383

East Village — I Salon*
77 E. 10th St. (bet. 3rd & 4th Ave.) — $45-
212-505-0537

East Village — K2 Salon*
218 E. 10th St. (bet. 1st & 2nd Ave.) — $65-
212 260-5152

East Village — Kyoto Salon*
16 E. 12th St. 2 Fl. (5th Ave. & University Pl.) — $80-
212-414-4480

East Village — Patricio Field*
306 Bowery (bet. Houston & Prince St.) — $60-
212-966-4067

East Village — Pirka Salon*
233 E. 4th St. (bet. Ave. A & B) — $50-
212-673-6205

East Village — Q Hair*
19 Bleecker St. (bet. Bowery & Lafayette St.) — $65-
212-614-0725

East Village — REBIRTH*

Rebirth

The new Japanese beauty salon in the East Village employs veteran Japanese stylists whose work has been featured in fashion shows and magazines

Experience fine treatments and gracious customer service the Japanese way

304 E. 9th St. (bet. Ave. B & C) — $60
212-677-1742 www.rebirthny.com

East Village — Redge Salon
283 E. 10th St. (bet. Ave. A & 1st Ave.) — $45-
212 777-3343

East Village — SALON VIJIN*
22 East 1st St. (bet. Bowery & 2nd Ave.) — $50-
212-614-0994

Say Goodbye to Stress

Take some time off in the middle of your day, come in after work or treat yourself to a little stress relief over the weekend.

Our highly trained staff of Japanese bodywork professionals offers Shiatsu, Reflexology and Reiki as a way to release stress and relax.

Come in and experience our warm services and while here ask about our hair services.

Cowlicks Japan

Hair and Shiatsu Salon
137 West 19th Street
(between 6th & 7th Avenue)
212 • 367 • 2123

Please visit us at cowlicksjapan.com for more information

East Village **SEI-TOMOKO 02**
126 E 4th St (bet. 1st & 2nd Ave.) $40-
212-473-3320

East Village **SEI-TOMOKO E13**
240 E 13th St (bet. 2nd & 3rd Ave.) $40-
212-533-0613

East Village **Shizen**
627 E 6th St. (bet. Ave. B & C) $65-
212-777-2128

East Village **Takamichi Hair***
213 Bowery St (bet. Houston & Stanton St.) $120-
212-420-7979

East Village **Tokuyama Salon**
627 E 6th St. (bet. Ave. B & C) $80-
212-260-7607

East Village **Trois Poignes***
150 2nd Ave (bet. 9th & 10th St.) $50-
212-388-9342

East Village **Ueno Salon***
408 E 9th St (bet. Ave. A & 1st Ave.) $65-
212-505-7773

East Village **Yo-C Salon***

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Fifth Avenue and aggressiveness of NY styles and highlights individual customer's personality. Specialist on all Japanese Straight Perm and curls. $300 & up. Student discount available.
225 E 5th St (bet. 2nd & 3rd Ave.) $75-
212-529-0355 www.yo-csalon.com

Lower Mhn **Cocnoo Salon**
122 Ludlow St (bet. Riv ngton & Delancey St.) $65-
212-228-8388

Lower Mhn **Kannko Salon**
61 Clinton St. (bet. Riv ngston & Delancey St.) $40-
212-260-3811

Tribeca **Lotus Salon North Monre**
34 North Moore St. (bet. Varick & Hudson St.) $80-
212-219-3636

Tribeca **Salon Muse**
156 Sullivan St. (bet. Prince & Houston St.) $75-
646-484-8033

Soho **Lotus Salon Prince St.**
7 Prince St (bet. Bowery & Elizabeth St.) $80-
212-219-3283

Brooklyn **Cocnoo Salon***
129 N 6th St (bet. 6th & 7th St.) $60-
718-782-1189

Brooklyn **Commune Salon & Gift***
181 Grand St (bet. Driggs & Redford Ave.) $80-
718-384-7412

Long Island **LI Wave**
LI WAVE
LI Wave is a cozy hair salon staffed with experienced stylists trained in Japan and New York. LI wave provides hair cut for man ($30-) and women ($40-. Japanese Super Straight Perm ($200-) as well as other services. 20% discount for Chopsticks NY readers.
16 Haven Ave. 2Fl Port Washington, NY 11050 $40-
516-883-3046 www.liwavesalon.com

Westchester **Akane Salon**
7 E Hartsdale Ave Hartsdale, NY 10530 $55-
914-549-0218

Westchester **Hair Studio NAKA***
267 Halstead Ave Harrison, NY 10528 $65-
914-835-0045

Westchester **Hiro's Hair Salon***
200 Railroad Ave. Greenwich CT 06830 $35-
203-769-1120

Westchester **Mimotaro***
2 Spencer Pl 2 Fl Scarsdale, NY 10583 $50-
914-472-6077

Westchester **Salon Susen**
19 E. Hartsdale Ave Hartsdale, NY 10530 $40-
914-946-7475

New Jersey **Akane Salon***
2024 Center Ave. Fort Lee, NJ 07024 $40-
201-461-8644

New Jersey **Katsuko Salon***
2039 Lemoine Ave Bsmt. Fort Lee, NJ 07024 $90-
201-585-5585

New Jersey **Michi Beauty Salon**
585 River Rd. Edgewater, NJ 07020 $50-
201-941-1888

New Jersey **Salon Onsis***
170 Main St. Fort Lee, NJ 07024 $50-
201-242-0554

New Jersey **Salon XO**
161 Newark Pompton Turnpike, Little Falls, NJ 07424 $35-
973-248-9296

New Jersey **Tosh Hair Supreme***
1550 Lemoine Ave Fort Lee, NJ 07024 $45-
201-461-3637

SPA

Upper West **Salon de Tokyo***
200 W. 57th St. #1308(bet. 7th Ave & Broadway) $70-
212-757-2187

Midtown West **Nihon Ony Spa**
15 W 44th St. 10 Fl (bet. 5th & 6th Ave.) $40-
212-575-7782

Midtown West **Purest Laser**
25 W. 39th St. 8th Fl (bet. 5th & 6th St.) 30 shots
212-302-0038 $45-

Midtown West **SHIZUKA New York**
7 W 51st St. 6 Fl (bet. 5th & 6th Ave.) $85-
212-644-7400

Midtown East **Hann Day Spa***
208 E 60th St. (bet. 2nd & 3rd Ave.) $100-
212 752 3228

Midtown East **Herbal Fairy Wellness Spa**
333 E. 43th St. (bet. 1st & 2nd Ave.) $80
212-286-3868 /60min

Midtown East **MOONFLOWER SPA***
6 E 41st St. 3 Fl (bet. Madison & 5th Ave.) $75-
212-213-8728

Midtown East **Spa Mertier**
1014 2nd Ave. (bet. 53rd & 54th St.) $40-
646-781-9758

Midtown East **Yukin Beauty Spa**
40 E. 58th St. (bet. Park & Madison Ave.) $40-
212-702-9660

Koreatown **Aura Wellness Spa**
49 W. 33 d St. (bet. 5th Ave. & Broadway) $130-
212-695-3558

Koreatown **YAK SON HOUSE***
38 W. 32nd St. 601 (bet. Broadway & 5th Ave.) $150-
212 564-7474

Chelsea **Excy Laser Hair Removal***
143 W. 25th St. (bet. 6th & 7th Ave.) $30-
212-695-1888

Chelsea **Fabylous Living**
145 W. 28th St. 8 Fl (bet. 6th & 7th Ave.) $100-
212-273-0168

Chelsea **Mist Beauty**
145 W. 28th St. 9 Fl (bet. 6th & 7th Ave.) $45-
212-643-3447

Chelsea **New York Electrolysis**

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method of permanent hair removal. Call for free consultation. You have nothing to lose but your unwanted hairs!
10 E. 23rd St. #220 (bet. Park & 5th Ave.) $50-
212-673-4350 www.electrolysisny.com /15min

Chelsea **Supple Spa**
55 W 19th St. 2 Fl. (bet. 5th & 6th Ave.) $85-
212-929-5848

Lower Mhn **KSS BEAUTY SPA**
187 Centre St (bet. Canal & Hester St.) $35
212-366-9531

Lower Mhn **Corinn Beauty Center**

Offering quality services for over 30 years. Corinne Beauty Center provides Facial and Natural Permanent Eye Brow ($250) services. Herbal Facial ($45) Deep Cleanser Facial ($55) RF Treatment ($180) Algo Mask ($85).
121 Baxter St (bet. Canal & Hester St.) $35
212-941-7118

Lower Mhn **Lucky Island**
186 Mott St (Broome & Grand St.) $35
212 226-6328

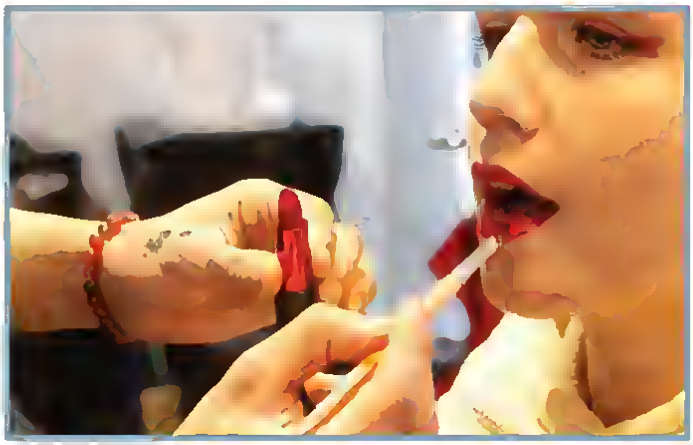
Queens **Spa Castle**
131 10 11th Ave. College Point, NY 11356 $35
718-939-6300

Become Beautiful with
Face Reduction Care Technique & Unequal Face Care and More!
See the website for details
www.beautymade.com
www.yaksonhouse.com (EN)
YAK SON HOUSE
38 W. 32nd St. #601 New York, NY 10001
Tel: 212-564-7474

Valentine Special
*Speed discount is only applied to a selected design
*The color combination can be modified.
*Mention this promotion when making an appt
*Valid until 2/28/2015
reg.$72 → $50
No Dry Time
1029 2nd Ave (at 54th St), New York, NY 10022
W nails T. 212-355-7399 www.wnailsny.com Closed on Mondays

YUKIN BEAUTY SPA
Nail salon owned by a prestigious nail school in Tokyo. Highly experienced Japanese nail experts using over 400 colors of high quality nail gel imported directly from Japan.
Calgel
Bio-sculpture Gel
Japanese gel art
Manicure
Pedicure
Nail Extensions
40 E. 58th St. (bet. Madison & Park Ave) www.beauty-ny.com
MON-FRI:11am-9pm SUN:11am-8pm 212-702-9660

THE EVERYDAY GEISHA LOOK



The traditional Geisha has always been distinguished by her matte white face, rosy red lips and vibrant eye shadowing. The traditional Geisha has evolved over the years into a fresh new look. To find out how to get the perfect modern Geisha look I travelled to Noho's Salon Vijin, where professional Japanese makeup artist, Wataru Hayakawa, offered to give me a personal lesson.

Note that with practice, this look can be achieved in under twenty minutes, making it a good option for daily outings. Before beginning the application process, make sure to have the following items on hand: foundation, deep fuchsia eye shadow, red lipstick, black mascara, and black eyeliner. The first step to any beautiful look is to to clean your face of oils and dirt. You can then begin the first step of lightly applying foundation to create the blemish free appearance that is the canvas for the subtle Geisha look.

Once the skin is matte you can move on to applying the deep fuchsia eye shadow above the corner of the eyes. As shown in the image to the right, the eye shadow should be applied in a line beginning midway over and under the eyelid to a point slightly upward and outward of the eye's edge. The third step is to create a clean solid line of eyeliner over the eyelid. With this done you can move on to applying mascara to the top and bottom eye lashes. The application of the bold red lipstick completes the look and makes the shades of red and black on your face pop against the matte color of your skin.

Wataru was nice enough to give me some tips on my technique, ones that can improve both daily beauty application skills and this Geisha look. Tip 1: Using a small amount of face moisturizer before applying foundation, or lip balm before applying lipstick, can help makeup stay rich for hours. Tip 2: Blending different shades of the same color can make delicate changes and draw attention to the eye. Try applying a lighter fuchsia near the inside of the deep fuchsia to add depth. Tip 3: To make eyebrows look defined and solid, try adding eyebrow colored eye shadow to fill in your brows. Add a light layer of mascara too if you think they need even more definition. Tip 4: Wataru recommends using gel eyeliner for a bold presence that will last. With tips like these and a look like this you're sure to be noticed.

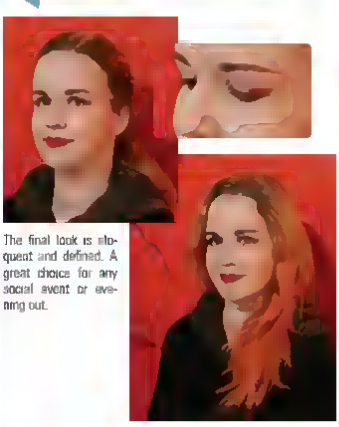
—Reported by *Melissa Perner*

Salon Vijin
22 E. 1st St. (bet. 2nd & 3rd Aves.) New York, NY 10003
TEL. 212-664-0664 / 212-392-2222 | www.salonvijin.com

*Wataru is available on Tuesdays, Wednesdays and Thursdays. Call to book him for makeup or private makeup lesson.

It is important to clean the skin before beginning any makeup regiment. This will keep your skin healthier and makeup will last longer.

If your eyebrows are light or thin, adding a bit of mascara and eye shadow can create definition.



The final look is eloquent and defined. A great choice for any social event or evening out.

Wataru does makeup for fashion photography, TV shoots and more. He even offers individual makeup artistry classes by appointment.

Health Guide

Recommended treatment prices are indicated. Minimum price is indicated under chiropractic.

© Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

SHIATSU

Upper West — **Your True Self**
501 Summary Row (at Amsterdam Ave.) — 212-678-4251 — $75 /70min

Midtown West — **Endo Seitai Shiatsu**

A veteran practitioner of Seitai with 21 years of experience. Mr. Endo corrects imbalances in your body to improve your posture, relieve stress, back, arm and neck pain, and increases energy. Seitai (posture alignment) heals your body. Appointment is required.
241 W. 30th St. 2 Fl. Buzz 102 (7th & 8th Ave.) — 973-351-2934 — $80 /70min

Midtown West — **Salon de Tokyo***
200 W. 57th St. #1308 (at 7th Ave.) — 212 757 2187 — $70 /60min

Midtown East — **oase NY LLC**
19 E. 41st St. #2 (bet. Madison & 5th Ave.) — 212-661-5151 — $85 /50min

Midtown East — **Herbal Fairy Wellness Spa**
333 E. 43th St. Lobby O (bet. 1st & 2nd Ave.) — 212-264-3598 — $80 /60min

Midtown East — **Do-in Center**

Are you sick and tired of feeling pain in your lower back, neck, shoulders or feet? Sometimes even x-rays will not show the cause of pain. For 18 years, Nori Suzuki, master of Do-in Seitai, has been using unique Seitai methods to eliminate pain and aches. He will determine the root of your pain and activate your own self-healing power to fix it without drugs, pills, shots or surgery. See testimonials on his website.
141 E. 56th St. 2E (bet. Lexington & 3rd Ave.) — 212-697-9114 — www.doinseitai.com — Seitai

Midtown East — **Kenkodo Inc.**
211 E. 53rd St. (bet. 2nd & 3rd Ave.) — 212 980-0088 — $80 /50min

Chelsea — **Cowlicks Japan***
137 W. 19th St. (bet. 6th & 7th Ave.) — 212 367 2123 — $45 /30min

East Village — **Keisy**
229 E. 9th St. 2 Fl. (bet. 2nd & 3rd Ave.) — 212 253-3171 — $45 /50min

Lower Mhn — **Health Trail CO**
23 Pell St. 2 Fl. (bet. Mott & Doyers St.) — 212-608-2212 — $48 /50min

New Jersey — **Endo Seitai Shiatsu NJ**
23 Kingsland St. 2 Fl. Nutley, NJ 07110 — 973-951-2936 — $90 /50min

The Japanese aesthetician provides optimal treatments tailored to the customer

First visit only — **All treatments 20% OFF** Deep Pore Cleansing $95 → $76

First time only — **Micro Dermabrasion** $90 (reg. $150) **Multi-Vitamin Facial** $75 (reg. $120)

*Various other treatments are available

Nihon Day Spa 15 W 44th St. 10th Fl. (bet. 5th & 6th Ave.) Mon-Fri 10am-9pm, Sat & Sun 10am-7pm

Reservations required. Please call for details ☎ 212-575-7692

$99 DENTAL CHECK-UP

Comprehensive exam, digital x-ray, cleaning & Opalescence go whitening kit

$570 value with optional free Invisalign consultation with this coupon

$299 Zoom 1 Hour Whitening & Cleaning

$600 value with this coupon

Dr. Jin specializes in General & Cosmetic dentistry including white resin fillings, crowns, bridges, veneers, implants, Invisalign, lumineers, and teeth whitening

astorsmile DENTAL — 191 3rd Ave. (at 17th St.) NYC 212-254-0800 — info@astorsmiledental.com www.astorsmiledental.com — Visit ZocDoc.com to read reviews and make appointments

導院 SEITAI SHIATSU: CENTURIES OLD HEALING METHOD!

Midtown East DO-IN SEITAI CENTER

Master Nori Suzuki specializes in diagnosing and relieving pain from the back, neck, shoulders and feet. By using centuries-old traditional Japanese manipulation techniques of Seitai and Shiatsu, he can target specific problem areas and alleviate pain. These techniques have many other benefits as well, including aligning the body, increasing energy and blood flow, improving circulation, and restoring the body back to its healthiest state. During his 20 years of practice, he has treated a variety of ailments including: sciatica, sport injuries, stiff joints, and other painful conditions.

Preventing Surgery... That's Our Goal!

Seitai Shihan Master Norimasa Suzuki

At Do-in Center, we restore your self-Healing energy. We diagnose the fundamental cause of your pain and eliminate it!

Do-in Seitai Center
141 East 55th Street (bet. Lexington & 3rd Aves.)
TEL: 212 697 9114 By appointment only
www.doinseitai.com / nsuzuki42@gmail.com
Read our testimonials on Yelp and our website.

"Nori Suzuki fixed my back pain. Hooray!!! No one else had ever been able to help me!" -Eileen

"After a few sessions, Mr Suzuki fixed my chronic neck and shoulder pain" -Haruko

"Nori Suzuki has discovered the root of my back and shoulder problem." -Peggy

TAKE A LOOK AT THE TESTIMONIALS

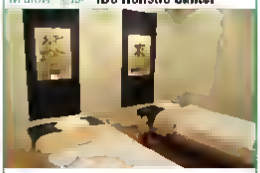
"Nori Suzuki put my back in alignment. Now I can move without pain!" -Bruce

"Physical therapists and chiropractors had failed to help me for years. But Mr. Suzuki fixed my lower back and spine in just 3 visits! He also helped my 60 year old mother with her knees!" -Mario

After my session with Nori Suzuki, I felt so much better! Nori Suzuki truly discovered the fundamental cause of the pain I had been having in my pelvis and spine! -Maria Luiza

Special Offer!!!
$50 off for all clients (new and old)!
PLUS free consultation for new clients!
Offer valid thru March 31st, 2015.

Midtown East **iDo Holistic Center***



Japanese massage spa. Do Holistic Center specializes in shiatsu, acupuncture, and herbal medicine to make your dreams of a healthy life come true. New clients can get the Omiyage 50% Off Massage Package which includes 30 minutes of herbal sauna and 60 minutes of massage (choice of Shiatsu, Deep tissue and Swedish massages) for $85 (reg. $140). Acupuncture is $85 for all clients.

22 E. 49th St. (Madison & 5th Ave) 212-688-5300 www.docente.com	$50-

ACUPUNCTURE

Midtown West	**Nihon Medical Healthcare (Manhattan 44)**	
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) 212-575-8310		$50 & up

Midtown West **Yamaguchi Acupuncture***

One of the most distinguished acupuncturist and Kampo herbalists with 36 years of experience, licensed in NY and Japan, specializes in pain management, sports injury, menopause, infertility, allergy and digestive problems. www.yamasherba.com

151 W. 54th St. #21 (bet. 6th & 7th Ave.) 212-245-7580 www.yamaguchiacupuncture.com	Acupuncture

Midtown East	**Acumed Center***	
150 E. 58th St. #1C (bet. 3rd & Lexington Ave.) 212-486-8877		$90 /90min
Midtown East	**Amy Natura Center**	
137 E. 47th St. 1 Fl. (3rd & Lexington Ave.) 212 317 2720		$80 /visit
Chelsea	**SuHu Natural Health**	
1 Union Sq. W. #715 (at E 14th St.) 212-431-8281		$90 /visit
Soho	**Mashin Acupuncture***	
50 Greene St. 2fl. (bet. Broome & Grand St.) 347-825-7242		$75 & up
Queens	**Chen Gai**	
133-47 Sanford Ave. #1G Flushing, NY 11355 718-861 7222		$80 /45min
Long Island	**Kimura Acapuncture**	
99 W. Hills Ave. Williston Park, NY 11596 516-742-1292		$80/acu $40/ear
New Jersey	**Dr. Hong**	
8135 Bergenline Ave. #3, West NY, NJ 07093 201-854-4468		$70 /30min

DOCTOR

Upper East	**Charles K. Loving***	
17 E. 94th St. (bet. 5th & Madison Ave.) 212-861-7373		Cosmetic Surgery
Upper East	**Mika Hayashi, DPM, PC***	
350 Lexington Avenue #501 212-972-0043		Foot&Ankle Surgery
Midtown West	**Anshin Medical Health Care**	
36 W. 44th St. #303 (bet. 5th & 6th Ave.) 212 730-8010		General Clinic

Midtown West	**Nihon Medical Healthcare (Manhattan 44)**	
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) 212-575-8310		General Clinic

Midtown East **Dental Serenity**

Dr. Nina Chang is a winner of the American Academy of Implant Dentistry Award. Dental Serenity offers free dental consultation with BaroBoy clinical nexus pain-free dental injections and digital X-ray system. (Emergency Line: 917-830-7181)

425 Madison Ave. #1800 (bet. 48th & 49th St.) 212-247-9131 www.dentalserenity.us	Dentist

Midtown East	**Haruyo Fujiwaki PhD**	
117 E. 57th St. #14 (bet. Lex. & Park Ave.) 212-288-2627		Psychologist
Midtown East	**iDo Holistic Center***	
22 E. 49th St. 3 Fl. (bet. Madison & 5th Ave.) 212-758-2800		Herbal Medicine
Midtown East	**Japanese Medical Practice**	
55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) 212-683-2115		General Clinic
Midtown East	**Nihon Medical Healthcare (Manhattan 55)**	
305 East 55th St. Suite #102 (bet. 1st & 2nd Ave.) 212-532-1910		General Clinic
Chelsea	**Haruna Miyamoto SW**	
364 W. 18th St. #3C (bet. 8th & 9th Ave.) 347-403-3508		Social Worker
New Jersey	**Edgewater Family Care Center**	
725 River Rd. #202, Edgewater, NJ 07020 201-943-1040		General Clinic
New Jersey	**Japanese Women's Center**	
870 Palisade Ave. 3 Fl. Teaneck, NJ 07666 201-747-2284		OB&GYN

Gramercy **Astor Smile Dental**

Dr. Jessica graduate of NYU and specializes in general & cosmetic dentistry including white resin fillings, crowns, bridges, veneers, implants, Invisalign, lumineers, and teeth whitening with state-of-the-art equipment and technology. Mon-Sat: 9-6pm

191 3rd Ave. (at 17th St.) 212 254-0600 www.astorsmiledental.com	Dentist

CHIROPRACTIC

Upper East	**Cucci Chiropractic***	
131 E. 61st St. (bet. Park & Lexington) 212 980-3332		$100-- /visit
Midtown East	**Harada Chiropractic**	
15 E. 40th St. #501 (bet. Madison & 5th Ave.) 212-350-5031		$80 /visit

OTHER

Upper West	**Gaia Holistic Health***	
20 W. 64th St. #2fl. (bet. W. 63rd & 64th St.) 212 799-9711		
Westchester	**Usana-ConneXion**	
300 Mamaroneck Ave. White Plains, NY 10605 914-255-5288		Diet
Upstate	**Body By Chizuru**	
40 Memorial Hwy. New Rochelle, NY 10801 917-699-9670		Personal-Trainer
New Jersey	**Club Metro USA***	
1642 Schlosser St. Fort Lee, NJ 07024 201-944-2725		

CHOPSTICKS NY®

Promoting Japanese culture in America, a free monthly magazine
Chopsticks NY® features exciting articles written entirely in English.

MARCH Issue (Publishing on 2/27/2015)

Dietary Supplements

Coming soon!

(Circulation) 55,000 copies
(Distribution) 718 locations (Data as of Jan. 2015)
- In-store distribution: 430 locations in NY, NJ, CT and other states
- Street box distribution: 150 boxes in Manhattan, 25 boxes in Brooklyn and 25 boxes in Queens
- Hotel distribution: 87 locations in Manhattan and 1 location in NJ

More info: www.chopsticksny.com

School Guide

The following is a list of schools where you can learn Japanese culture

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

Midtown East — Friends Academy*
343 Lexington Ave. 5 Fl. (bet. 39th & 40th St.)
212-335-8535

New Jersey — Iroha Nihongo*
8 West Bayview Ave. Englewood Cliffs, NJ
201-947-4632

LANGUAGE

Upper West — Your True Self
501 Seminary Row (at Amsterdam Ave.) — Japanese
212-876-4251

Midtown West — NY Japanese Language
257 W. 38th St. 14 Fl. (bet. 7th & 8th Ave.) — Japanese
646-345-3777

Midtown West — The Nippon Club/Japan Foundation NY

JF Japanese Language Courses focus on what you can do by using Japanese and on cultural activities that incorporate Japanese culture. Learn Japanese and explore Japanese culture with us! Visit www.jpny.org/language/overview.html for more info.

145 W. 57th St. (bet. 6th & 7th Ave.) — Japanese
212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute*
124 E. 40th St. #203 (at Lexington Ave.) — Japanese
212-697-8374

Midtown East — Hills Learning

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory materials or registration fees.

380 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.) — Japanese
212-551-7003 www.hillslearning.com

Midtown East — ibec language institute, inc.*
369 Lexington Ave. #300 (bet. 40th & 41st St.) — Japanese
212-867-2000

Midtown East — Japan Society
333 E. 47th St. (bet. 1st & 2nd Ave.) — Japanese
212-715-1258

Midtown East — Language House
211 E. 43rd St. #1100 (bet. 2nd & 3rd Ave.) — Japanese
212-349-5455

Midtown East — PC Tech*
317 Madison Ave. #1100 (at 42nd St.) — Japanese
212-808-4754

Chelsea — ABC Language Exchange*
146 W. 29th St. #8E (bet. 6th & 7th Ave.) — Japanese
212-563-7500

Chelsea — Teen*
48A W. 13th St. (bet. 5th & 6th Ave.) — Japanese
212-645-2000

West Village — NYU-SCPS
7 E. 12th St. (bet. University Pl. & 5th Ave.) — Japanese
212-998-7150

Tribeca — Tribeca Language
22 Harrison St. (bet. Hudson & Greenwich St.) — Japanese
212-219-3683

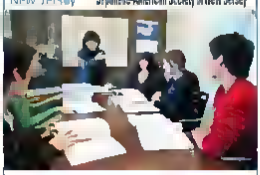
Long Island — Long Island Japanese
21 Beacon Hill Rd. Port Washington, NY 11050 — Japanese
516-883-5748

Long Island — Long Island Japanese Culture Center*
2 Haven Ave. Ste. 236 & Studio U-1 Port Washington — Japanese
516-551-4007

Westchester — Go! NihonGo Language
P.O. Box 33 White Plains, NY 10605 — Japanese
914-256-5288

Westchester — WCC/Continuing Edu*
75 Grasslands Road Valhalla, NY 10595 — Japanese
914-606-5130

New Jersey — Japanese-American Society of New Jersey*



Their language program is taught by highly trained instructors who are qualified through their special certification program. With their highly effective teaching technique, students learn practical Japanese in short period of time. A trial lesson is available without a registration fee and beginner students are always welcome. Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St. 2nd Fl. Fort Lee, NJ 07024 — Japanese
201-461-6133 www.jasnj.com

Purchase — Keio Academy of New York

Each summer, Keio Academy of NY organizes a two-week cultural exchange residential program for middle and high school students from Japan and the U.S. Come join and experience their unique bilingual, bi-cultural learning environment!

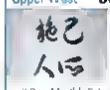
3 College Rd. Purchase, NY 10577 — Japanese
914-701-3454 www.keio.edu

New Jersey — R/Liego Learning Center*
2460 Lemoine Ave. #104 & 105 Fort Lee, NJ — Japanese
201-947-4707

TRADITIONAL

Upper West — Ikenobo Ikebana School
30 W. 60th St. #8K (bet. Broadway & Columbus) — Ikebana
212-757-6748

Upper West — Seikou Shodo



Private shodo lessons by an instructor with 30 years of shodo practice and an 8th dan - the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Rokuga (ink painting) meetings are also held. Email seikou5102002@gmail.com for more details.

315 W. 81st St. (at West End Ave.) — Calligraphy
212-247-2523 www.seikoushodho.com

Upper West — Sogetsu Ikebana School
201 W. 70th St. (at Amsterdam Ave.) — Ikebana
212-873-6115

Upper East — Urasenke Chonoyu Ctr
153 E. 65th St. (bet. 3rd & Lexington Ave.) — Sado
212-988-6161

にほんごではなそう!

Japanese Classes

Highly Interactive Language Learning Services

Hills Learning

(Grand Central Station 0 min)

www.hillslearning.com

Starchild

Japanese Home Daycare in NYC!

Accepting Kids Starting from 6 months old!

Open Monday through Saturday!

435 East 6th St. ★ 646.580.8140

www.starchildny.com ★ info@starchildny.com

Premier Matchmaking Service for Gentlemen and Japanese Women

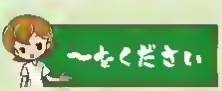
We provide a highly personalized matchmaking service for single professional men and beautiful & sophisticated Japanese women who are sincerely searching for a lifelong partner.

Free matchmaking consultation in NYC on Feb. 21st (Sat) & Feb. 22nd (Sun)

Make an appointment today at http://meetjapanlady.com/ny/

MeetJapanLady.com

Located in USA & TOKYO



"～O KUDASAI"

[meaning] Give me. Can I have ?

[usage] Use this phrase if you'd like to buy or order something; for example, Sushi o kudasai or DVD o kudasai." You also can say —o onegai shimasu which is a slightly more polite version.

KEIO ACADEMY OF NEW YORK

US-JAPAN Summer Cultural Experience

Interested in Japanese Culture?

Join us from July 19th to August 1st 2015, for a special opportunity to engage in cultural exchange with students from Japan.

We're welcoming middle school and high school students of any Japanese language ability to participate. We offer many elective courses and activities covering topics such as pop culture, literature, arts, sports, and food, as well as a video production workshop taught by professionals for an immersive, hands-on experience where you will create your own films in small groups. Stay in our residences with both Japanese and American participants supported by our experienced and well-trained staff.

Come join us at our Open House on Sat, April 11th, 2015 or schedule a campus tour and talk directly with our Summer Program staff.

Register now at:

http://www.keio.edu/english/summerprograms

Get the most out of your summer with Keio Academy of New York!

KEIO ACADEMY OF NEW YORK
Summer Program Office
3 College Road, Purchase, NY 10577

Tel: 914-701-3454
Email: keiosummer@keio.edu
http://www.keio.edu/english/summerprograms

Call or email to schedule a campus tour and meet with a Summer Program Representative

Midtown West — **Ellie's NewYork Floral Design** — Ikebana
15 W 44th St, 11 Fl (bet. 5th & 6th St.) 212-671-3696

Midtown West — **N.Y. Togei Kyoshitsu*** — Pottery

N.Y. Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1954. They teach traditional artistic aesthetics and the functionality of ceramics. 2.5 hour trial class is $45. Unlimited studio use for open studio members.
5 W 30th St., 3 Fl (bet. 5th & 6th Ave.) 212-268-1711 www.nytogei.com

Midtown West — **The Nippan Club** — Judo
145 W 57th St. (bet. 6th & 7th Ave.) 212-581-2223

Chelsea — **Ikebana Flowers New York** — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.) 212-255-9769

Lower Mhn — **Takemori Calligraphy Class** — Calligraphy
31 Bond St. (bet. Bowery & Lafayette St.) 917-579-2192

Soho — **Kimnao House** — Kimono
131 Thompson St (bet. Prince & Houston St.) 212-505-0232

Queens — **Nosho-ka Ryukyu Dance School** — Dance
242-17A Oak Park Dr. Douglaston, NY 11362 718-631-2637

Japan — **Ohare School** — Ikebana
OhareNYC@aol.com 201-385-0353

MARTIAL ARTS

Upper West — **Aikido Up Here** — Aikido
3 Henshaw St. (bet. Riverside Dr. & Dyckman St.) 646-483-1700

Upper West — **O-Dojo** — Karate
1841 Broadway #205 (bet. 60th & 61st St.) 212-537-6441

Upper West — **Kokushi Bado Institute** — Judo
332 Riverside Dr. (bet. 105th & 106th St.) 646-821-7954

Upper West — **Shonmyu Matsuhayashi*** — Karate
131 W. 72nd St. #2R (bet. Columbus & Amsterdam) 212-875-8826

Upper West — **UWS Keishikai Karate*** — Karate
928 Columbus Ave (bet. 105th & 106th St.) 212 222 1172

Upper East — **Aikido Shoho Dojo** — Aikido
350 E. 82nd St. (at 1st Ave.) 646-509-9212

Midtown West — **New York Budokai** — Kendo
520 8th Ave. 15 Fl (bet. 36th & 37th St.) 917-821-1460

Midtown West — **Shinjinbukan New York*** — Karate
853 8th Ave #307 (bet. 55th & 56th St.) 917-400-9153

Midtown West — **World Oyama Karate** — Karate
35 W 31st St 11 Fl (bet. 5th Ave & Broadway) 212-629-7709

Midtown East — **KYOKUSHIN KARATE NY Branch*** — Karate
State of the Art Facility now open on Madison Ave. 3 Tri State area locations. Edgewater, NJ, Westchester, NY and Midtown Manhattan. All ages & abilities welcome. Kids Free Trial Class available. Creating champions since 1953.
265 Madison Ave. 5 Fl (at 39th St.) 212-947-3334 www.kkny.net

Midtown East — **Shido Gakeia** — Kendo
265 Madison Ave, 5th fl (bet. 39th & 40th St.) 630-414-6844

Chelsea — **New York Aikikai*** — Aikido
142 W. 14th St. 2 Fl (bet. 6th & 7th Ave.) 212-242-6246

Chelsea — **Shonmyi Kempo NYC Branch** — Karate
64 E. 4th St. 3rd Fl. (bet. 2nd Ave. & Bowery) 347-277-4361

Chelsea — **U.S. Budo Kai-Kai*** — Mix
140 W. 14th St. 2 Fl (bet. 6th & 7th Ave.) 212-807-7336

Chelsea — **World Seido Karate*** — Karate
91 W. 23rd St. 2 Fl (bet. 5th & 6th Ave.) 212-924-0511

East Village — **Karate Hoama Dojo** — Karate
56 E. 11th St. 6 Fl. (bet. Broadway & University) 212-505-3656

East Village — **New York Jiu Jitsu*** — Jiu Jitsu
87 Broadway Basmt. (at Bond St.) 212-343-8310

Tribeca — **Kaa Zea Institute** — Kendo
54 Thomas St. (bet. Church St. & W Broadway) 212-405-9104

Tribeca — **Oishi Judo Club*** — Judo
547 Greenwich St. (bet. Vandam & Charlton St.) 212-965-9650

Brooklyn — **Aikido of Park Slope** — Aikido
555 5th Ave. (at 15th St.) 718-788-5932

Queens — **School of Taijutso** — Mix
475 Onderdonk Ave. Ridgewood, NY 11385 917-449-7035

Long Island — **NY Saa Tan Karate** — Karate
1370A Majors Path Southampton, NY 11968 631-595-4220

New Jersey — **Kokushikai Judo*** — Judo
24-28 Fair Lawn Ave. Fair Lawn, NJ 07410 201-797-2888

New Jersey — **KYOKUSHIN KARATE NJ Branch** — Karate
360 Old River Rd. 2 Fl. Edgewater, NJ 07020 212-947-3334

Upper East — **Saon Weaving Arts** — Other School
227 E. 87th St. (bet. 2nd & 3rd Ave.) 212 722 2896

Midtown West — **DanceCatNY** — Dance
www.dancecatny.com

Midtown West — **Hariyama Ballet** — Dance
58-60 W. 38th St. 3rd Fl. (bet. 5th & 6th Ave.) 347-451-1801

Midtown West — **The Nippon Club** — Dance
145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223

Midtown West — **Toho Shoji N.Y.*** — Jewelry Making
560 6th Ave. (bet. 36th & 37th St.) 212-575-7405

Midtown East — **SOBA Making** — Cooking

Soba Making Lesson Every Sunday 3pm on 12-2:30pm. This lesson will include a lecture on the history, nutrition of soba as well as soba tasting and hands-on soba making. Contact Mr. Kotani at world_wide_soba_ny43@yahoo.co.jp
230 3rd Ave. 2 Fl. (at 51st St.) www.worldwide-soba.com

Chelsea — **Sachiyo Ito & Dance Co** — Dance
405 W. 23rd St. #4G (at 9th Ave.) 212-627-0265

Midtown East — **The DOJO*** — Training Studio
The Dojo
"Athletic Arts Training Center" now open near Grand Central! Performance arts, martial arts, dance studio rentals. Movement Studies are more.
2500sf State of Art Facility fully equipped for rehearsals, auditions, group classes, personal training.
265 Madison Ave. 5 Fl (at 39th St.) 212-947-3334 www.kkny.net

Tribeca — **Florentine School** — Music
384 Broadway (bet. Walker & White St.) 212-625-8338

New Jersey — **Ridgewood Karate School** — Karate
30 Cottage Pl. Ridgewood, NJ 07450 201-447-2272

Chelsea — **Taka Kyudojo** — Kyudo

Kyudo, the practice of Zen archery, is a form of moving meditation. The focus of the practice is on cleansing the mind" rather than marksmanship. The target becomes a mirror reflecting one's mind at the moment of the arrow's release.
118 W. 22nd St. 8th Fl. (bet. 5th & 7th Ave.) 212-613-0939 www.takakyudojo.org

OTHER

Upper West — **Columbia Univ** — Music
2960 Broadway (at 115th St.) 212-854-7403

The Dojo
NY 265 Madison Ave., 5th Fl. @ 39th St., NYC 10016
Wainwright House, 260 Stuyvesant Ave., Rye, NY 10580
NJ 360 Old River Rd., 2nd Fl., Edgewater, NJ 07020
212.947.3334 / www.kkny.net

Judo First Time Only Class!
2/13 (Fri)
KIDS: 4pm-
ADULTS: 7pm--
Offering a class dedicated for students with no prior judo experience. A USA national judo champion Shintaro Sensei will provide a hands-on instruction. Take the class and you will take home one judo waza (technique) recommended for you. RSVP required.

It's never too late to start judo because judo can be practiced for a lifetime. Come practice judo with us!
-Shinzo Higashi-
We commit to discipline, respect and diligence
KBI Judo in NYC A few minutes from 103rd St. 1
331 Riverside Dr. (bet. W. 105th & 106th St.), NYC 10025
T: 646-828-7954 | www.judonyc.com | information@kokushibudo.com

Entertainment Event / Leisure

♥ indicates promotions for Valentine's Day

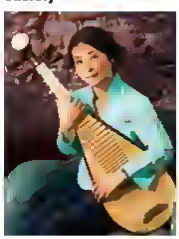
Exhibition

February 3- March 1 FREE
Japanese Artists Solo Exhibitions
Ouchi Gallery
Ouchi Gallery presents four solo exhibitions of Japanese female artists. In "A Thread of Clouds" from Feb 3 through 8, Kumiko Kitasako exhibits illustrations. From Feb 10 to 15 "kiotangi exhibition" by kion Kaio illustrator/graphic designer brings watercolor paintings in "Island of ruins" from Feb 17 through 22. Finally, Feb 24 until Mar 1 "Favorite times of you & Shizuru" features Shizuru's "kawaii" paintings. Opening receptions will be held each Tuesday in February from 7pm. Gallery is open Thursdays through Sundays. (Wednesdays by appointment only)
Location: 170 Tillary St., #105, Brooklyn, NY 11201
TEL: 347-987-4606

March 5-8 FREE
NEW CITY ART FAIR New York 2015
hpgrp GALLERY NEW YORK
Originating in 2012 in New York, NEW CITY ART FAIR is an art event aiming to globalize Japanese modern art. In the fourth edition held at Hpgrp GALLERY NEW YORK, they are featuring Japanese contemporary art galleries such as POLA MUSEUM ANNEX and introducing Japanese and Asian contemporary artists and art scenes during the period when art connoisseurs and collectors visit New York for a number of art fairs such as The Armory Show, VOLTA and Independent. Reception party will be held on Mar 5.
Location: 529 W. 20th St., #2w, New York, NY 10011
TEL: 212-727-2491

Performance

January 31
Akiko Yano Trio
Joe's Pub NYC
Japanese singer Akiko Yano will perform at Joe's Pub NYC. With Will Lee (bass & vocal) and Chris Parker (drums), she will play songs from her latest original album released in Japan last year which includes "ISETAN TANTAN", the official song of the Japanese department store Isetan. Doors open at 6 pm. Ticket information is available through the Joe's Pub website.
Location: 425 Lafayette St., (bet. E. 4th & Astor Place)
New York, NY 10003
TEL: 212-967-7555 / www.joespub.com

February 7-8
Music From Japan 40th Anniversary Festival
Music From Japan / Asia Society

On Feb 7 and 8, Music From Japan (MFJ) and Asia Society will host MFJ's 40th Anniversary Festival, which will feature cross-cultural collaborations between musicians from Japan, China, Korea and the United States in two concerts at Asia Society. The first day features "East Asian Vibrancy" during which the audience can enjoy a traditional and contemporary repertoire of unique Japanese, Korean and Chinese instruments. The second day's program is "Highlights of Music From Japan Commissions III".
Location: Asia Society
725 Park Ave., (at 70th St.)
New York, NY 10021
TEL: 212 517 2742
www.asiasociety.org

February 10
Brazilian Music and Original Compositions Performance
Hiromi Suda
Award winning Japanese singer/songwriter Hiromi Suda will host a special performance at Whynot Jazz Room on Feb 10. She will play exotic Brazilian music including her original along with Yotam Silberstein (Guitar), Julian Shore (Piano), Haggai Cohen (Bass) and Jordan Perlson (Drums). Admission is $10.
Location: Whynot Jazz Room
14 Christopher St., B1, (bet. Greenwich Ave. & Waverly Pl.)
New York, NY 10014

Lecture/Forum/ Film/Festival

February 18 FREE
Japanese Wagyu Seminar for food professionals
Japan Livestock Industry Association

Japan Livestock Industry Association is hosting a special event which focuses on Japanese premium beef "Wagyu" on Feb 18 at The Kitano New York. This event's admission is free and open only to persons in the food industry. Recognized experts will present what Japanese wagyu tastes like, the bleeding system, quality, its future potential and lots more. There is a steak and sukiyaki cooking demonstration and sample tasting as well. Direct negotiation with distributors is also available at the venue. Limited only to the first 50 people. RSVP
Location: The Kitano New York
66 Park Ave., (bet. 37th & 38th Sts.), New York, NY 10016
event@trendpot.com

February 13 FREE
Judo "First time only class"
Kokushi Budo
Kokushi Budo is offering a "First time only class" for very beginners on Feb 13. The special class is open to the pub-

lic for only 1 day, and all attendees will learn fundamental techniques of Judo from USA Judo national champion Shintaro Higashi-sensei. With world class instruction by the Higashi family Kokushi Budo offers authentic traditional martial arts instruction. Open for all ages free uniform rentals are available. Appointment recommended

Location: 331 Riverside Dr., (bet. 105th & 106th Sts.)
New York, NY 10025
TEL. 646-828-7954
information@kokushibudo.com
www.judonyc.com

Event

February 9-14 ♥
Offering Valentine's Day Special Cocktail
Sake bar SHIGURE

To celebrate a romantic Valentine's Day, sake bar SHIGURE will offer a Valentine Cocktail. The beautifully pink-colored cocktail, which contains fresh strawberry and soymilk is sweet and light to taste so that it is enjoyable even for a person who is a lightweight. It's good for an after dinner cocktail as a dessert. This restaurant offers an extensive selection of sake and shochu, from everyone's favorite to rare labels

Location: 277 Church St., (bet White & Franklin Sts.)
New York, NY 10013
TEL. 212-965-0200
www.sakebar-shigure.com

February 10-12
Special Dinner Course for 5th Anniversary
1 or 8

1 or 8 which serves sophisticated Japanese cuisine in the heart of Williamsburg is celebrating its 5th anniversary by offering a special prix fixe dinner course for only $50 between Feb 10-12. The course includes appetizer, sushi entree and dessert which fulfill one's appetite. No reservation required. The restaurant has a great selection of sake, shochu and wine to enjoy with dishes

Location: 66 S. 2nd St., Brooklyn, NY 11249
TEL: 718-384-2152 / www.oneoreightbk.com

February 18
Chance to Taste Premium Shochu
Komasa Jyozo, Salt + Charcoal

Komasa Jyozo shochu distilled from Kagoshima Prefecture, is collaborating with Salt + Charcoal, Brooklyn's first authentic Japanese robata style restaurant to host a one night only special shochu event on Feb 18. Komasa Jyozo's remarkable premium sweet potato shochu Gokujyo Kuro no Shikon will be served for $13. Tasting is also available. In addition during the month of February, customers can taste Kuro no Shikon ($8) and Kozuru Kuro ($7) which are not usually sold in the restaurant. Those who order either Chef's Choice Robata Premium or Chef's Choice Robata will enjoy either Kuro no Shikon or Kozuru Kuro for $5

Location: 171 Grand St.
Brooklyn, NY 11249
TEL: 718 782 2087
www.saltandcharcoal.com

Happenings

Chance to Get 5 Free Topping Coupons
Go! Go! Curry!

Specializing in Kanazawa-style curry, Go! Go! Curry!'s World Trade Center Stadium will celebrate its 2nd year anniversary on Feb. 25. For one day only, customers ordering any kind of curry dish can get 5 free topping coupons for use on their next visit. Offer limited to the World Trade Center Stadium. (Other locations offer 2 free topping coupons.) The 5th, 15th and 25th of each month are set to GO GO DAY: get 1 free topping coupon with the purchase of any kind of curry at all locations

Location: Go! Go! Curry! World Trade Center Stadium
12 John St., (bet. Broadway & Nassau St.) New York, NY 10038
TEL. 212-406-5555 / www.gogocurryusa-ny.com

Special Sale for High-Quality Cooktop
Kitchenware Central

Kitchenware Central is a local business in Fort Lee, which sells quality kitchenware products and small household appliances. They are offering Mr. Induction Cooktop and Radiant Cooktop products for special discounted prices until the end of February. Both products are made of high quality Japanese ceramic which are difficult to burn out and safety guaranteed. Mr. Induction Cooktop can be used with stainless or cast iron cookware only. Radiant Cooktop can be used with any cookware including ceramic cookware. Free parking available. Store is located next to Paris Baguette Bakery

Location: 1635C Lemoine Ave., Fort Lee, NJ 07024
TEL. 201-886-0003
www.kitchenwarecentral.com

$50 Off for All Customers
Do-in Seitai Center

Do-in Seitai Center offers Seitai Shiatsu or "finger pressure" techniques to cure body aches. Master Norimasa Suzuki will help remove energy blockages and restore self-healing power to body. The all natural treatments are based on the thousand year old practice of seitai and shiatsu, and their goal is to cure pain without surgery. The hour-long treatment usually costs $200, and all clients receive a $50 discount until the end of March

Location: 141 E. 55th St., #2E
(bet. Lexington & 3rd Aves.)
New York, NY 10022

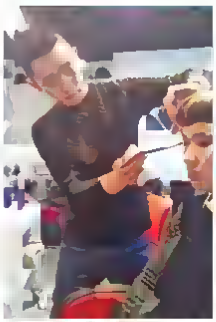
Valentine's Day Special Promotion for Chopsticks NY Readers ♥

W nails

W nails brings the latest trend techniques and technology from Tokyo the most advanced place when it comes to nail art The Japanese-owned salon s technicians have all mastered high-design nail art and can accommodate customer s every request. It has a variety of cute and gorgeous nail art designs for every season Until the end of February cute design nail art suitable for Valentine s Day will be offered for $ 50 (Reg $72) There s only one design but you ll be able to select different colors When making an appointment, please mention Chopsticks NY

Location. 1029 2nd Ave., (at 54th St.), New York, NY 10022
TEL. 212 355 7399 / www wnailsny com

Makeup Service and Lessons from Its Professional Salon Vijin



Decades old long standing Japanese hair salon in New York, Salon Vijin now offers makeup services During the month of February, Wataru Hayakawa an experienced make up artist based in New York City will provide make up services for $30 (Reg $60) for first time clients Also as a promotion his private makeup lesson will be offered for $70 (Reg $80) as well as a complimentary bottle of astringent lotion for those who make an appointment for a lesson for the first time. Wataru is available on Tuesdays Wednesdays and Thursdays

Location. Salon Vijin
22 E. 1st St, (bet. Bowery & 2nd Ave.), New York, NY 10003
TEL. 212-664-0664 / www salonvijin com

Complimentary Plum wine and Dessert

Hakata Hot Pot

Newly opened restaurant whose signature dish is "Motsunabe", will offer a free glass of plum wine and dessert to customers who order Hot Pot dishes during the month of February Complimentary wine and dessert are one each per person Hot pot is minimum order for 2. Motsunabe is a hot pot, whose main ingredients are beef intestines and cabbage, considered as Hakata s soul food It is high in protein and low in calories

Location. 58 St. Mark s Pl., (bet 1st & 2nd Aves.)
New York, NY 10003
TEL. 212-598-1188 / www hakatahotpot nyc

Offering Special Valentine's Day Gift Set ♥

J. sweets

J sweets is an online store specializing in Japanese sweets and confections as well as various regional specialties Until mid March it is offering a Valentine s gift set of Yoku Moku called "Gateaux Secs Varies" The set contains 4 different kinds of cookies (total of 24 pieces) 2 of them are heart shaped Yoku Moku cookie is a delicate buttery confection made with all natural ingredients with no preservatives or additives

Info: www jsweetsstore com
info@jsweets@yahoo com

Chance to Try Winter Limited Sake

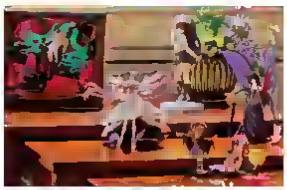
Ozeki (U.S.A.), Inc., Nishida Shoten

In celebration of the New York release of Ozeki s wintertime only sake Karatamba "Tare-Kuchi" there will be a special promotional event at Nishida Shoten between Feb. 9 and 14 The restaurant offers the dry sake the entire month of February, but it is highly recommended to try it during the promotional period for the promotional treats. On Feb 13 from 7 to 9pm, there will be a tasting event and customers will have a chance to talk to Ozeki's sake master directly as well Karatamba "Tare-Kuchi" has a clean taste with full alcohol leading to a short, spicy finish good both chilled and slightly warmed

Location. 302 E. 49th St, (bet 1st & 2nd Aves.)
New York, NY 10017

10% Off and Complimentary Chocolate ♥

Figurise



Figurise an anime and movie character online shop is offering a special promotion for Valentine s Day Until the end of February customers can get 10% off their entire purchase by using promotion code "FIGURISECHOP" In addition, the online shop will send a complimentary gift of an assortment of bite size chocolates for customers who place an order during this period Free ground shipping for purchases over $100

Location: 544 10th St, Palisades Park, NJ 07650
TEL. 201-944-5305
www figurise com

8-Course Dinner with Optional Sake/Wine Pairing ♥

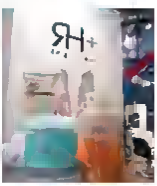
Wasan

A special 6-course Valentine s dinner is available February 9-15 A sommelier can provide sake pairings for those who order the course dinner. A la carte is not available on February 13 and 14 $78/person Sake pairings are additional

Location. 108 E. 4th St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 212 777-1978 / www.wasan-ny.com

8th Anniversary Sale: 20% Off Hair Products

RH Plus Salon



In celebration of its 8th anniversary RH Plus Salon is offering 20 % off all hair products (shampoo conditioner, treatment, hair lotion wax and more) including Nano Amino Shampoo and Clay Esthe Pack 300g

Location. 805 3rd Ave., (bet. 49th & 50th Sts.), 2nd Fl.
New York, NY 10022
TEL. 212 644 8058 / www.rhplusny.com

Put a Shine on Your Day!

Visit house-foods.com for a chance to win a Kindle or a Doraeman T-shirt!*

House Foods
FOR HEALTHY HOMES AND HAPPY HEARTS™

www.house-foods.com

Watch it on Disney XD

DORAEMON
Gadget Cat from the Future

©Fujiko Pro

*Sweepstakes period is 2/1 through 3/15.

WASEDA University's
English-based
degree programs

LEADING UNIVERSITY IN JAPAN

Inhariting tradition, creating an era, nurturing knowledga.

Located in the heart of Tokyo and founded in 1882, Waseda University is well known as ona of the top universities in Japan and for keeping its long tradition alive while developing naw ideas and cultural thought.

With a student population of over 50,000 from Japan and 100 countries worldwide, Waseda University strives to become a truly global university.

www.waseda.jp/admission

Undergraduate Programs

> School of Political Science end Economics
> School of Social Sciences
> School of Internationel Liberal Studies
> School of Fundamental Science and Engineering
> School of Creetive Science and Engineering
> School of Advanced Science end Engineering

Graduete Programs

> Graduate School of Political Science
> Graduate School of Economics
> Graduate School of Social Sciences
> Graduate School of Asia-Pacific Studies
> Waseda Business School
> Graduate School of Internationel Culture and Communication Studies
> Graduate School of Fundamental Science and Engineering
> Graduate School of Creative Science and Engineering
> Graduate School of Advanced Science and Engineering
> Graduate School of Information, Production and Systems

International Admissions Office, Admissions Center

WASEDA University
1-6-1 Nishi-Waseda Shinjuku-ku Tokyo 169-8050 Japan
E-mail: adm-iao@list.waseda.jp
Website: http://www.waseda.jp/admission

早稲田大学
WASEDA University